

bigfeast | *at home*

SUPER SIMPLE HEATING INSTRUCTIONS

**You have made a great choice in supporting local and we want to thank you.
Below are some simple guidelines on how to enjoy your retail take-home.**

FAMILY KITS

We stock these in our freezer for your convenience and each comes with choice of Caesar Salad or Big Feast Salad, which will be made fresh for you at time of pick-up. Pre-heat oven to 375°F, and if cooking from frozen, allow an additional 20 minutes.

Spring Chicken Place pan in oven with foil lid on for approximately 25 minutes.

Chicken Florentine Place pan in oven with foil lid on for approximately 30 minutes.

Italian Sausage Pasta Place pan in oven with foil lid on for approximately 30 minutes.

Veggie Lasagna Place pan in oven with lid on for 30 minutes, remove lid and finish browning cheese for additional 15 minutes.

Traditional Beef Lasagna Place pan in oven with lid on for 30 minutes, remove lid and finish browning cheese for additional 15 minutes.

You Gotta Eat Pork Place pan in oven with lid on for 25–30 minutes. Although the pork is rare, it is cut into serving medallions and will be medium-well in 25–30 minutes.

Sherry's Meatloaf Place pan in oven with foil lid on for approximately 25 minutes.

INDIVIDUAL FROZEN MEALS

Designed to go directly from frozen state into microwave for 3–4 minutes.

If heating from a thawed state, please start with 2 minutes and check temperature.

If heating in oven, remove from plastic container and place in oven safe container with foil or lid.

Smoked BBQ Ribs These can be placed in large pot on stove in hot water for 8–12 minutes. Remove sealed bag from water and cut top of bag off, remove ribs from bag and enjoy as-is or place on a hot BBQ for 2 minutes per side to caramelize the BBQ sauce.

Veggie Burgers Heat pan over high heat and add some oil like a canola, grapeseed or avocado. While pan is heating up, gently press thawed veggie down so it's not more than 3/4" thick, then place in hot oil and reduce heat to medium. Pan fry for approximately 90 seconds, then flip over with a spatula and pan fry for an additional 2–3 minutes until golden brown. For best results, do not fry from frozen as interior will remain cold/frozen while outside appears cooked.

Frozen Soups Keep these in your freezer for a quick dinner, they are very easy to remove from deli containers. Simply turn the container upside down and run hot water over for 30–60 seconds, turn it over and remove lid and it will slide out into a soup pot. Add 60 ml of water, heat with lid over medium heat for 5–10 minutes.

Frozen Sauces Heat similar to soups or thaw and heat in sauce pan.

Pulled Pork/Smashed Potatoes Pre-heat oven to 375°F for 15 minutes. Place foil container with lid on in the oven for approximately 30 minutes.

Please rinse your foil containers and place them in recycling. Plastic containers can be washed and re-used for food storage, or feel free to recycle them. Only the paper/foil lids that are served with Pulled Pork/Smashed Potatoes should be placed in the garbage. Thank you!

bigfeast
BISTRO + RETAIL