TOBEN

FALL/WINTER REHEATING INSTRUCTIONS

IMPORTANT!

All items are to be re-warmed in a pre-heated 375°F oven. Please open the lids of your dishes and remove all plastic sauce containers from the foil containers before placing food in the oven. Remove all items from fridge an hour before warming for even reheating.

SALAD

SHANGHAI SLAW GF V CN

Step 1: Crispy Noodles - Place a generous amount of the crispy rice noodles on the bottom of a large mixing bowl.
Step 2: Vegetable Slaw - Place the raw vegetables directly on top of the crispy rice noodles.
Step 3: Ume Vinaigrette - Drizzle generously over top of the julienne vegetables and crispy rice noodles.
Step 4: Peanuts - Sprinkle over the composed slaw.
Step 5: Crispy Shallots - Sprinkle over the slaw.

MEAT

TOBEN'S FAMOUS HICKORY WOOD SMOKED BEEF BRISKET GF DF

OVEN: Covered for 15-20 minutes or until hot.

BEEF BULGOGI

OVEN: Covered for 10-12 minutes or until hot.

TOBEN'S MEATBALLS

OVEN: Covered for 15-20 minutes or until hot.
SAUCE: Place tomato sauce in a small heavy bottom sauce pot on medium heat. Bring to a gentle simmer for 4-5 minutes or until very hot.

PANKO CRUSTED CHICKEN FINGERS DF

OVEN: Uncovered for 8-10 minutes or until hot. Serve with Plum Sauce.

CRISPY KUNG PAO CHICKEN DF

OVEN: Uncovered for 10-12 minutes or until hot. Toss Chicken with Kung Pao Sauce after reheating.

HARISSA HONEY CHICKEN BREAST GF

OVEN: Covered for 10-12 minutes or until hot. Serve with Sumac Labneh.

SEAFOOD

TEQUILA-LIME GRILLED SHRIMP GF DF

OVEN: Uncovered for 10-12 minutes or until hot. Serve with Pineapple Salsa.

MAPLE-MUSTARD GLAZED SALMON GF DF

OVEN: Uncovered for 8-10 minutes or until hot. Serve with Pickled Fennel.

PAN SEARED BRANZINO GF DF

OVEN: Uncovered for 8-10 minutes or until hot. Serve with Salsa Verde.

VEGETARIAN

SOY CHILLI TOFU

OVEN: Covered for 8-10 minutes or until hot. Serve with Apple Radish Slaw.

PIZZA

MARGHERITA FLATBREAD PIZZA

OVEN: Uncovered for 8-10 minutes or until hot. Cut into slices and serve.

FALL SQUASH-RAPINI PIZZA

OVEN: Uncovered for 8-10 minutes or until hot. Cut into slices and serve.

GF Gluten Free DF Dairy Free V Vegan CN Contains Nuts

TOBEN

FALL/WINTER REHEATING INSTRUCTIONS

IMPORTANT!

All items are to be re-warmed in a pre-heated 375°F oven. Please open the lids of your dishes and remove all plastic sauce containers from the foil containers before placing food in the oven. Remove all items from fridge an hour before warming for even reheating.

SIDES

CARAMELIZED BRUSSELS SPROUTS GF V
OVEN: Uncovered for 8-10 minutes or until hot.
Drizzle Balsamic Glaze over top after reheating.

CHARRED BROCCOLI GF V
OVEN: Covered for 8-10 minutes or until hot.
Serve with Romesco and Crispy Shallots on top.

ZA'ATAR ROASTED CAULIFLOWER GF V
OVEN: Uncovered for 8-10 minutes or until hot.
Serve Tahini Vinaigrette on the side or on top.

CITRUS GLAZED CARROTS GF DF
OVEN: Uncovered for 10-15 minutes or until hot.

DING TAI FUNG GREEN BEANS DF
OVEN: Covered for 6-8 minutes or until hot.
Sprinkle Crispy Shallots over top after reheating.

CANTONESE VEGETABLE FRIED RICE
OVEN: Covered for 15-20 minutes or until hot.

HANDMADE VEGETABLE SPRING ROLLS V
OVEN: Uncovered for 8-10 minutes or until hot.
Serve Plum sauce on the side.

TOBEN'S FAMOUS WILD MUSHROOM RISOTTO CAKES
OVEN: Uncovered for 10-12 minutes or until hot.
LEMON GARLIC AIOLI: Place a pea size amount on each risotto cake once warm.

ROASTED BABY POTATOES GF V
OVEN: Uncovered for 15-20 minutes or until hot.

HANDMADE PASTA

TOBEN'S FAMOUS HANDMADE GNOCCHI FUNGHI
OVEN: Covered for 15-20 minutes or until hot.

MEZZE RIGATONI ALLA VODKA
OVEN: Covered for 15-20 minutes or until hot.

TOBEN'S THREE CHEESE MAC 'N CHEESE
OVEN: Covered for 15-20 minutes or until hot.
STOVE TOP ALTERNATIVE: Rewarm in a heavy bottom skillet or pot on medium heat until very hot, stirring often. (*use a touch of water to thin if the sauce gets too thick)
BREADCRUMBS: Sprinkle generously on top of Mac 'N Cheese once warm.

GF Gluten Free DF Dairy Free V Vegan CN Contains Nuts