

PIZZA

1. Can be cooked from frozen or thawed.
2. Preheat oven to 375°F, 400°F for conventional ovens.
3. Remove from plastic packaging. Place on baking sheet on centre rack of oven.
4. Cook 10-12 minutes or until heated through.

Note: Times are a guideline and will vary based on your specific cooking appliances.

FROZEN PREPARED MEALS

Trays are oven and microwave safe. Do not exceed 400°F. Lids are not oven safe.

OVEN:

1. Thaw in fridge overnight, or defrost in microwave.
2. Preheat oven to 375°F.
3. Remove lid and cover tray with foil. Place on baking sheet on centre rack of oven.
4. Cook 30 minutes or until heated through.

MICROWAVE:

1. Thaw in fridge overnight, or defrost in microwave.
2. Heat on high 3-5 minutes or until heated through. You can also use sensor reheat.

Note: Times are a guideline and will vary based on your specific cooking appliances.

LASAGNE

If frozen, thaw in fridge overnight. (can be cooked from frozen, see below)

1. Preheat oven to 375°F for small lasagne, 350°F for large lasagne.
2. Remove lid. Place on baking sheet on centre rack of oven.
3. Cook 45 minutes for small lasagne, 60 minutes for large lasagne, or until heated through. (to reheat from frozen, reduce heat by 25 degrees for the first 45 minutes and turn up 25 degrees for an extra 20-30 minutes).

Note: Times are a guideline and will vary based on your specific cooking appliances.

TOURTIERE

1. Preheat oven to 375°F.
2. Place unwrapped tourtiere on baking sheet on centre rack of oven.
3. Cook 45 minutes, then turn temperature down to 350°F for a further 20-30 minutes.

Note: Times are a guideline and will vary based on your specific cooking appliances.

SHEPHERD'S PIE

Lids are not oven safe.

If frozen, thaw in fridge overnight. (can be cooked from frozen, see below)

1. Preheat oven to 375°F.
2. Remove lid. Place on baking sheet on centre rack of oven.
3. Cook 45 minutes or until heated through. (to reheat from frozen, reduce heat to 350°F and bake an extra 20-30 minutes).

Note: Times are a guideline and will vary based on your specific cooking appliances.

BEEF BRASATO DINNER

Trays are oven and microwave safe. Do not exceed 400°F. Lids are not oven safe.

OVEN:

1. Preheat oven to 350°F.
2. Beef – remove lid and cover tray with foil
3. Horseradish potato gratin and roasted root vegetables - remove lid and leave uncovered
4. Place the three trays on baking sheet on centre rack of oven.
5. Cook 30 minutes or until heated through.

Note: Times are a guideline and will vary based on your specific cooking appliances.

PORCINI STUFFED TURKEY DINNER

Trays are oven and microwave safe. Do not exceed 400°F. Lids are not oven safe.

OVEN:

1. Preheat oven to 350°F.
2. Turkey - remove lid and cover tray with foil.
3. Potato and celery root purée - remove lid and cover tray with foil.
4. Roasted root vegetables – remove lid and leave uncovered
5. Place the three trays on baking sheet on centre rack of oven.
6. Cook 30 minutes or until heated through.

Note: Times are a guideline and will vary based on your specific cooking appliances.

BEEF WELLINGTON DINNER

Trays are oven and microwave safe. Do not exceed 400°F. Lids are not oven safe.

OVEN:

1. Preheat oven to 425°F.
2. Potato and Celery Root Purée – remove lid and cover with foil
3. Carrots – remove lid and leave uncovered.
4. Place only the Beef Wellington on a baking sheet on centre rack of oven.
5. Bake for 20 minutes, then reduce heat to 350°F.
6. Now place the two trays on baking sheet next to Beef Wellington.
7. Cook another 15-20 minutes, depending on your preferred doneness (Internal temperature of beef: 120°F – medium rare, 130°F – medium)
8. Take the beef Wellington out of the oven and transfer it to a platter to rest 10 minutes before slicing. Meanwhile, heat the jus in a small saucepan on the stove.
9. Leave the vegetables for 20 minutes total, or until heated through.

Note: Times are a guideline and will vary based on your specific cooking appliances.

CORNISH HEN DINNER

Trays are oven and microwave safe. Do not exceed 400°F. Lids are not oven safe.

OVEN:

1. Preheat oven to 350°F.
2. Cornish Hen, Potato Gratin and Brussels Sprouts – remove lids and leave uncovered
3. Place the trays on baking sheet on centre rack of oven.
4. Cook 30 minutes or until heated through.

Note: Times are a guideline and will vary based on your specific cooking appliances.