

HEATING DIRECTIONS

LASAGNA HEATING DIRECTIONS

- Preheat oven to 350 degrees.
- (Full pan) Heat in oven (lid on) for 1 – 1 ¼ hours
- (Half Pan) Bake in oven (lid on) for 45-50 minutes.

ITALIAN BEEF HEATING DIRECTIONS

- Pour AuJus into a pot and bring to a boil.
- Separate the beef, slice-by-slice, and drop into the au jus. (No more than 2 pounds at a time.)
- Once the beef is browned (no pink), remove the beef from the au jus. This will take no longer than 4-5 minutes. (If the beef is already cooked, simply heat through in the au jus. This will take no longer than 2 minutes.)
- After removing beef from the au jus, return the au jus to boiling before adding more beef.

SAUSAGE & PEPPERS HEATING DIRECTIONS

- Preheat oven to 350 degrees.
- Cover sausage with sauce and peppers.
- (Full pan) Heat in oven (lid on) for 35-40 minutes.
- (Half Pan) Heat in oven (lid on) for 20-25 minutes.

MEATBALLS HEATING DIRECTIONS

- Preheat oven to 350 degrees.
- Be sure meatballs are more than half submerged in sauce.
- (Full pan) Heat in oven (lid on) for 1 – 1 ¼ hours.
- (Half Pan) Bake in oven (lid on) for 45-50 minutes.