

The Dish on the Dishes

QUICHES, SIDES, & SOUPS

Keep refrigerated. Preheat oven to 325 degrees. Cover with foil (optional). Bake for 15 mins. Check center of quiche for warmth. Bake additional 5 mins. if needed.
Keep refrigerated. Heat in sauce pan over medium heat. Optional, add 1/2 - 1 cup of water or cream.
Preheat oven at 350 degrees, remove lid, place on a sheet tray. Bake for 25-30 minutes.
Preheat oven at 350 degrees, remove lid, place on a sheet tray. Bake for 30 minutes.
Preheat oven at 350 degrees, remove lid, place on a sheet tray. Bake for 30 minutes. Additional 10 minutes might be required.
Preheat oven at 350 degrees, remove lid, place on a sheet tray. Bake for 25-30 minutes. Mix well.
Oven: Preheat oven at 325 degrees, remove lid, place on a sheet tray. Bake for 15 minutes. Pan: Sauté in 2 Tsp of olive oil, over medium heat. Stir for 5-6 mins.
Bring 4 cups of water with 1 Tbs of salt to boil. Add pasta & cook for 1 minute. Drain. In a sauté pan, heat sauce over medium heat. Toss drained pasta and stir for 2-3 minutes.
Preheat oven at 375 degrees. Bake for 40-45 minutes. The middle should be hot.
Preheat oven at 350 degrees; remove lid, cover with foil (optional), place on a sheet tray and bake for 45 minutes or until it's warm throughout.
Preheat oven at 350 degrees; remove lid, cover with foil (optional), place on a sheet tray and bake for 20-255 minutes or until it's warm throughout.



Pie Lovin' Care

FRESH FRUIT PIES	Keep in a cool area overnight or store in refrigerator. If traveling, we suggest a cooler in the car or strapping those puppies in the backseat. Pies can be served room temperature. If you wish to warm your pie, preheat oven to 300 degrees and heat for 10-15 minutes.
FROZEN CREAM PIES	Give these babies 45 minutes to an hour to thaw completely on the counter top. They are also perfectly capable of thawing overnight in your fridge. Happy pie handling!