Frankie’s Catering

*Serving the Finest in Homemade Italian Food Since 1988*

***OAK LAWN 708-423-4444 TINLEY PARK 708-403-3408***

**Reheating & Cooking Instructions**

**\*\*\*Oven temperatures may vary, please check occasionally\*\*\***

* **Italian Beef & Beef Tenderloin** – heat au jus to 160-180 degrees, pour over beef, cover and let stand for a few minutes, then serve. If au jus is already in with beef, put in oven until heated. Our beef is fully cooked and only needs to be reheated. Be careful not to overcook or beef will be tough.
* **Sausage w/ Potatoes & Peppers** reheat in a preheated oven at 350 degrees for 30 minutes. Leave cover on – stir occasionally.
* **Pork Tenderloin** reheat in a preheated oven at 350 degrees for 20 minutes. Leave cover on- check occasionally for desired preparation (do not overcook or will be tough).
* **Meatballs** reheat in a preheated oven at 350 degrees for 30-45 minutes. Leave cover on- stir occasionally.
* **Italian Chicken, Chicken Limone, Baked Chicken & Kabobs** reheat in a preheated oven at 350 degrees, leave covered and cook for 20 minutes (When heating Italian chicken, lift one corner of foil to allow steam to escape so broccoli does not overcook; also prior to heating, pour sauces (juices) over breast of chicken cover, heat , pour more juices over over chicken breast)
* **Lasagna , Lemon Chicken Pasta & Baked Mostaccioli** – reheat in a preheated oven at 350 degrees – cook for approximately 25-30 minutes (leave cover on for lasagna only- remove cover the last five minutes to brown. Remove from oven and let lasagna stand for 15-20 minutes before cutting).
* **Chicken Vesuvio, Chicken Parmesan, Eggplant Parmesan, Chicken Tetrazzini** – heat in preheated oven at 350 degrees for 30 minutes (Check Occasionally)
* **Mostaccioli marinara & Pasta Primavera**  – preheat oven to 350 degrees for 20 minutes.
* **Mashed Potatoes**-preheat oven to 300 degrees for 20 minutes with the cover on. Stir occasionally.
* **Gnocchi/Ravioli**-Boil water and put pasta in and cook for approximately 4-5 minutes, drain. Heat sauce and mix together. Check for desired texture.
* **Stuffed shells**-reheat in a preheated oven at 350 degrees for 30 minutes.