



Heating and serving instructions for menu items for home meal delivery service from Greenleaf Provisions & Phil's Sliders

***Please note we lightly salt our dishes.
So you may need to add "salt to taste" to soups and sauces.***

Fried Chicken Wednesdays

Everything (except what is listed below) will be delicious at room temperature. You should take everything out of the fridge about 30 mins before you are ready to serve the meal. The poppyseed dressing will be sent on the side for the green salad.

All items below should go in to a 375 degree preheated oven. Cooking time will vary by menu item.

Corn pudding: Covered for 20 minutes

Picnic Fried Chicken: Spread out the desired number of pieces on a baking sheet and place it on the middle rack in the center of the oven. Bake for 10 to 15 minutes or until very hot.

**If you heat the fried chicken in the microwave it won't be as crisp.

Green beans with fried shallots: Covered for 10 minutes

Frozen Items

Vegetarian Enchiladas / Eggplant Parmesan / Vegetarian Lasagna Mac N Cheese/ Shepherd's Pie / French Cassoulet

We recommend you thaw in fridge overnight before heating OR thaw on counter for 3 hours.

From frozen: Preheat your oven to 375°F. Place the uncovered tray on a baking sheet and place it on the middle rack in the center of the oven. Bake for 45 minutes to 1 hour, or until very hot.

From thawed (in the refrigerator): Preheat your oven to 375°F. Place the uncovered tray on a baking sheet and place it on the middle rack in the center of the oven. Bake for 30 to 40 min.

***For a browned top, turn oven to broil for the last 3 to 5 minutes of baking. Keep the item in the middle of the oven. When broiling, keep a close eye on your dish as browning can happen quickly.



Brisket

We recommend you thaw in fridge overnight before heating OR thaw on counter for 3 hours.

From frozen: Preheat your oven to 375°F. Place the covered tray on a baking sheet and place it on the middle rack in the center of the oven. Bake for 1 hour. Remove lid and cook an additional 10 to 20 more minutes or until very hot

From thawed (in the refrigerator): Preheat your oven to 375°F. Place the covered tray on a baking sheet and place it on the middle rack in the center of the oven. Bake for 30 to 40 min. Remove lid and cook an additional 10 to 15 more minutes or until very hot.

Pulled Pork Chili Verde

This dish is easiest to heat up in the microwave.

From Defrosted (Recommended): Put desired amount in microwave safe bowl. Heat uncovered for 90 seconds on high. Take out and stir. As needed, heat for another 30 to 60 seconds at a time, until very hot. Serve immediately.

From Frozen: Remove pork from plastic container and add to a microwave safe bowl large enough to hold all the contents. Microwave for 3 minutes on high. Take out and stir. Continue to microwave one minute at a time until hot. Serve immediately.

All Frozen Soups / Stews / Chili / Beef Meatballs

From frozen: To defrost quickly, place the soup container in a bath of cold water in the sink and let sit until the contents come away from the sides. Carefully pour the contents into a pot and heat over medium low heat, stirring occasionally, until melted. Continue to heat until steadily bubbling for 1 to 2 minutes. Remove from the heat and serve.

From thawed (in the refrigerator): Carefully pour the contents into a pot and heat over medium low heat, stirring occasionally. Heat until steadily bubbling for 1 to 2 minutes. Remove from the heat and serve.

Microwave: All of these items can be microwaved in a microwave safe dish until very hot to serve. Heat for 90 seconds to 4 minutes, depending on size of portion. If you prefer to avoid splatters, cover your dish with a microwave safe cover or paper towel.



Seasonal Fruit Crisp

From frozen: Preheat your oven to 375°F. Place in oven uncovered for 45 minutes to 1 hour.

From thawed (in the refrigerator): Preheat your oven to 375°F. Place in oven uncovered for 20 minutes or until warm or hot, whatever your preference.

Salads & Other Dishes

Gougeres

These gougeres are delicious at room temperature but you can also enjoy them warm out of the oven if you desire.

Oven instructions: Preheat your oven to 375°F. Place the desired number of gougeres on a baking sheet and place on the middle rack in the center of the oven. Bake for 3 to 5 min or until warm.

Frittata with Yukon Gold Potatoes & Aged Cheddar

We recommend this dish at room temperature, not cold. Take out of fridge 30 mins before you would like to serve it. However if you would like to warm it up, please see below.

Oven instructions: Preheat your oven to 375°F. Place on a baking sheet on the middle rack in the center of the oven. Bake for 10 minutes uncovered.

Grilled tofu salad with toasted peanuts, scallions and cilantro in a ginger honey soy vinaigrette (Vegan)

Serve cold or at room temperature.

Mini potato, lentil, caramelized onion croquettes with cumin and ancho chili with a yellow curry aioli (Vegan)

Oven instructions: Preheat your oven to 375°F. Place the desired number of croquettes on a baking sheet and place on the middle rack in the center of the oven. Bake for 8 to 12 min or until warm on the inside and crispy on the outside. Serve with aioli on the side.



Grilled Chicken Brochettes

We recommend this dish at room temperature. However if you would like to warm it up please see below.

Oven instructions: Preheat your oven to 375°F. Place on a baking sheet on the middle rack in the center of the oven. Bake for 10 minutes uncovered.

Thai BBQ Chicken Drumettes

We recommend this dish at room temperature. However if you would like to warm it up please see below.

Oven instructions: Preheat your oven to 375°F. Place drumettes on a baking sheet on the middle rack in the center of the oven. Bake for 10 minutes uncovered.

Picnic Fried Chicken

Oven instructions: Preheat your oven to 375°F. Spread out the desired number of pieces on a baking sheet and place it on the middle rack in the center of the oven. Bake for 10 to 15 minutes or until very hot.

If you heat the fried chicken in the microwave it won't be as crispy.

Spanish style roasted Mary's Organic chicken with lemons, paprika and roasted garlic cloves (GF)

Microwave instructions: Place 2 to 4 pieces on a microwave safe dish. Microwave on high for 90 seconds to 4 minutes or until hot. Be sure to check every two minutes as the power of each microwave may vary.

Oven instructions: Preheat your oven to 375°F. Spread out the desired number of pieces on a baking sheet and place it on the middle rack in the center of the oven. Bake for 10 to 15 minutes or until very hot.

Cuban style chicken thighs (GF)

Microwave instructions: Place 2 to 4 pieces on a microwave safe dish. Microwave on high for 90 seconds to 3 minutes or until hot. Be sure to check every two minutes as the power of each microwave may vary.

Oven instructions: Preheat your oven to Heat covered 400°F. Spread out the desired number of pieces on a baking sheet and place it on the middle rack in the center of the oven. Bake for 20 to 25 minutes, or until very hot.



Grilled Miso-Marinated Niman Ranch Flank Steak

We recommend this dish at room temperature. However if you would like to warm it up please see below.

Oven instructions: Preheat your oven to 375°F. Place steak on a baking sheet on the middle rack in the center of the oven. Bake for 10 minutes uncovered.

Perfect chocolate chip almond cookies

These cookies are delicious at room temperature, but you can also enjoy them warm out of the oven with a glass of cold milk.

Oven instructions: Preheat your oven to 300°F place the desired number of cookies on a baking sheet and heat in the oven for 2 or 3 minutes. Enjoy!



All Sliders & Mini Corndogs

Oven instructions: Pre-heat oven to 425°F. Add cheese as desired . Heat sliders for 10 to 12 minutes with aluminum lid ON.

Tots & Sweet Potato Fries

Oven instructions: Pre-heat oven to 425°F. Heat Tots/Sweet Potato Fries UNCOVERED for 10 to 15 minutes or until crisp.