

TOBEN AT HOME

Rewarming Instructions

PLEASE CHECK ALL ITEMS UPON ARRIVAL

***IMPORTANT NOTE BEFORE WARMING**

PLEASE OPEN THE LIDS OF YOUR DISHES AND REMOVE ALL PLASTIC SAUCE CONTAINERS FROM THE FOIL CONTAINERS BEFORE PLACING FOOD IN THE OVEN!

SOUP

BUBIE'S CHICKEN NOODLE

STOVE TOP: transfer soup to a large pot and bring to a simmer, stirring occasionally until hot, approximately 10-15 minutes

BUTTERNUT SQUASH SOUP

STOVE TOP: transfer soup to a large pot and bring to a simmer, stirring occasionally until hot, approximately 10-15 minutes

CROUTONS & CREME FRAICHE: top hot soup with a spoonful of creme fraiche and a few croutons.

MAINS

GREEK STYLE CHICKEN BREAST WITH TZATZIKI SAUCE

(*DAIRY FREE WITHOUT SAUCE)

Warm in a preheated 375° oven, uncovered for 6-7 minutes or until hot.

SAUCE: In a heavy bottom pot, warm sauce on low heat until just simmering, 3-4 minutes.

Pour over the chicken when is ready to serve.

JERUSALEM SPICED CHICKEN SCHNITZEL

OVEN: 10-12 minutes uncovered or until hot and crispy

TAHINI RANCH: Serve on the side as dipping sauce

MICHELS CHICKEN RICOTTA MEATBALLS

OVEN: 18-20 minutes covered or until hot

SAUCE: Place gravy in a small heavy bottom sauce pot on a medium heat.

Bring to a gentle simmer for 4-5 minutes or until very hot.

PANKO CRUSTED CHICKEN FINGERS

(*DAIRY FREE)

OVEN: 8-10 minutes uncovered or until hot.

Served with Plum Sauce.

BEEF BULGOGI

(*DAIRY FREE)

OVEN: Warm beef covered in a 375° oven for 12-15 minutes or until hot

PLEASE NOTE: REMOVE FROM FRIDGE AN HOUR BEFORE WARMING FOR EVEN REHEATING.

ALL ITEMS TO BE RE-WARMED IN A PRE-HEATED 375F OVEN

MAINS

TOBEN'S FAMOUS HICKORY WOOD SMOKED BEEF BRISKET

(*GLUTEN FREE/DAIRY FREE)

OVEN: 15-20 minutes covered or until hot.

HERB ROASTED BEEF TENDERLOIN

OVEN: for best results remove the tenderloin from the fridge and allow it to sit at room temperature for 10-15 minutes prior to rewarming. Warm tenderloin uncovered for 6-8 minutes or until desired doneness is achieved. Remove from the oven and allow to rest for 5 minutes serving.

BORDELAISE SAUCE: transfer to a small pot and bring to a gentle simmer on medium heat. Serve over top (or on the side) of beef tenderloin.

****MICROWAVE ALTERNATIVE FOR SAUCE:**

Transfer to a microwave safe dish and warm for 1 minute covered.

CHIMICHURRI SHRIMP

(*GLUTEN FREE/DAIRY FREE)

OVEN: 6-8 minutes uncovered or until hot.

CHERMOULA BRANZINO

(*GLUTEN FREE/DAIRY FREE)

OVEN: 8-10 minutes uncovered or until hot
Sprinkle Sunflower Dukkah on top of each filet or serve on the side.

MISO GLAZED SALMON

(*GLUTEN FREE/DAIRY FREE)

OVEN: 6-8 minutes uncovered or until hot

RADISH-GREEN APPLE SLAW: top each salmon with slaw or serve on the side

(*DO NOT RE WARM)

CALABRESE SQUASH PIZZA

OVEN: warm for 6-10 minutes uncovered or until hot. Cut into slices and serve.

SOY-CHILI TOFU (*VEGAN)

OVEN: 8-12 minutes uncovered or until hot

RADISH-APPLE SLAW: top each tofu steak with slaw or serve on the side

(*DO NOT RE WARM)

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SIDES

CARAMELIZED BRUSSEL SPROUTS WITH BALSAMIC GLAZED

(*VEGAN/GLUTEN FREE)

OVEN: 8-10 minutes uncovered or until hot
BALSAMIC GLAZE: drizzle over top of brussel sprouts after warming.

GLAZED FALL VEGETABLES WITH AGAVE & LEMON

OVEN: Cover vegetables with aluminum foil. Warm covered for 15 minutes.

ZA'ATAR CAULIFLOWER

(*GLUTEN/DAIRY FREE)

OVEN: 8-10 minutes uncovered or until hot.

BBQ SPICE POTATOES

(*GLUTEN FREE/DAIRY FREE WITHOUT SAUCE)

OVEN: 15-20 minutes uncovered or until hot.

CANTONESE VEGETABLE FRIED RICE

OVEN: 15-20 minutes covered.

HANDMADE VEGETABLE SPRING ROLLS

(*VEGAN)

OVEN: 8-10 minutes uncovered or until hot.
Serve Plum sauce on the side.

TOBEN'S FAMOUS WILD MUSHROOM RISOTTO CAKES

Served with Lemon Garlic Aioli

OVEN: 10-12 minutes uncovered.

LEMON GARLIC AIOLI: Place a pea size amount on each risotto cake once warm.

HANDMADE PASTA

TOBEN'S FAMOUS HAND MADE GNOCCHI FUNGHI

OVEN: 15-20 minutes covered or until hot.

TOBEN'S THREE CHEESE MAC 'N CHEESE

OVEN: 10-15 minutes covered or until hot

STOVE TOP ALTERNATIVE: Rewarm in a heavy bottom skillet or pot on medium heat until very hot, stirring often.

(*use a touch of water to thin if the sauce gets too thick)

BREAD CRUMBS: Sprinkle generously on top of Mac N Cheese once warm.

CAVATELLI ALLA NONNA

OVEN: 8-12 minutes covered or until hot

STOVE TOP ALTERNATIVE: rewarm in a heavy bottom skillet or pot medium heat until very hot, stirring often

(*use a touch of water to thin out if too thick)

SHANGHAI SLAW: PLATING INSTRUCTIONS

STEP 1: CRISPY RICE NOODLES

*Place a generous amount of the crispy rice noodles on the bottom of a large mixing bowl

STEP 2: VEGETABLE SLAW

*Place the raw vegetables directly on top of the crispy rice noodles

STEP 3: UME VINAIGRETTE

*Drizzle generously over top over the julienne vegetables and crispy rice noodles

STEP 4: PEANUTS

*Sprinkle over the composed slaw

STEP 5: CRISPY SHALLOTS

*Sprinkle over the composed slaw

