

TOBEN

SPRING 2026 REHEATING INSTRUCTIONS

IMPORTANT!

All items are to be re-warmed in a pre-heated 375°F oven. Please open the lids of your dishes and remove all plastic sauce containers from the foil containers before placing food in the oven. Remove all items from fridge an hour before warming for even reheating.

SALAD

SHANGHAI SLAW V GF CN

Step 1: Crispy 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 of the julienne vegetables and crispy rice noodles.

Step 4: Peanuts - Sprinkle over the composed slaw.

Step 5: Crispy Shallots - Sprinkle over the slaw.

MEAT

TOBEN'S FAMOUS HICKORY WOOD

SMOKED BEEF BRISKET GF DF

OVEN: Covered for 18-22 minutes or until hot.

BEEF BULGOGI

OVEN: Covered for 10-12 minutes or until hot.

TOBEN'S MEATBALLS

OVEN: Covered for 18-20 minutes or until hot.

SAUCE: Place tomato sauce in a small heavy bottom sauce pot on medium heat. Bring to a gentle simmer for 4-5 minutes or until very hot.

PANKO CRUSTED CHICKEN FINGERS DF

OVEN: Uncovered for 8-10 minutes or until hot.
Serve with Plum Sauce.

HARISSA-HONEY CHICKEN BREAST GF

OVEN: Covered for 8-10 minutes or until hot.
Serve with Yogurt Labneh.

BROWN SUGAR GLAZED HAM GF

OVEN: Uncovered for 10 minutes or until hot.

SEAFOOD

CHIMICHURRI GRILLED SHRIMP GF DF

OVEN: Uncovered for 6-8 minutes or until hot.
Serve with Pumpkin Seed Romesco.

MAPLE MUSTARD SALMON GF DF

OVEN: Uncovered for 7-9 minutes or until hot.
PICKLED FENNEL: Place on top of each piece of salmon.

PAN ROASTED BRANZINO GF DF

OVEN: Uncovered for 8-10 minutes or until hot.

SEARED BRANZINO ESCABECHE GF DF

OVEN: Uncovered for 8-10 minutes or until hot.
Serve with escabeche on top or on the side.

VEGETARIAN

MARGHERITA FLATBREAD PIZZA

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

BUTTERNUT SQUASH RAPINI PIZZA

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

SOY CHILLI TOFU

OVEN: Covered for 8-10 minutes or until hot.
Serve with Apple Radish Slaw.

TOBEN

WINTER 2026 REHEATING INSTRUCTIONS

IMPORTANT!

All items are to be re-warmed in a pre-heated 375°F oven. Please open the lids of your dishes and remove all plastic sauce containers from the foil containers before placing food in the oven. Remove all items from fridge an hour before warming for even reheating.

SIDES

CARAMELIZED BRUSSEL SPROUTS V GF

OVEN: Uncovered for 8-10 minutes or until hot.
Drizzle Balsamic Glaze over top after warming

ZA'ATAR ROASTED CAULIFLOWER V GF

OVEN: Uncovered for 12-13 minutes or until hot.
Serve Tahini Vinaigrette on the side or all over.

CITRUS GLAZED CARROTS

OVEN: Uncovered for 10-15 minutes or until hot.

DING TAI FUNG GREEN BEANS DF

OVEN: Covered for 6-8 minutes or until hot.
Sprinkle Crispy Shallots over top after reheating.

CANTONESE VEGETABLE FRIED RICE

OVEN: Covered for 15-20 minutes.

HANDMADE VEGETABLE SPRING ROLLS V

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

TOBEN'S FAMOUS WILD MUSHROOM RISOTTO CAKES

OVEN: Uncovered for 10-12 minutes.

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

BBQ SPICED POTATOES GF

OVEN: Uncovered for 15-20 minutes or until hot.
Serve with Green Goddess Dressing.

HANDMADE PASTA

TOBEN'S FAMOUS HAND MADE GNOCCHI FUNGHI

OVEN: Covered for 15-20 minutes or until hot.

MEZZE RIGATONI ALLA VODKA

OVEN: Covered for 12-15 minutes or until hot.

TOBEN'S THREE CHEESE MAC 'N CHEESE

OVEN: Covered for 10-15 minutes 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)

BREADCRUMBS: Sprinkle generously on top of Mac' N Cheese once warm.

SOUP

ROASTED BUTTERNUT SQUASH AND CARROT SOUP

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

CREME FRAICHE: Top with a spoonful.