

# REHEATING INSTRUCTIONS

All food is fully cooked and ready-to-eat unless otherwise noted.

Our food will reheat better if allowed to come to room temperature, so please bring out items 30-60 minutes before you plan to reheat, if possible.

Please remove any plastic coverings.



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## ***SAUCES, SOUPS AND GRAVIES***

Heat on the stovetop or in the microwave.

***LARGER QUANTITIES*** may take 10-15 minutes longer than suggested reheating times. If applicable, stir contents and return to the oven or cooktop.

## **STARTERS**

Most starters should be reheated at 350° for 10-15 minutes or until warm.

### ***FOGACCIA***

Place focaccia on a sheet of aluminum foil directly on oven rack or on a cookie sheet. Reheat at 325° for about 15-20 minutes or until warm. Remove from the oven and cut into small squares.

## **ENTREES**

### ***CHICKEN***

Reheat chicken at 350° for 15-20 minutes or until warm. If applicable, reheat sauces on stovetop over low-medium heat.

### ***VEGETARIAN***

Reheat vegetarian dishes at 350° for 15-20 minutes or until warm.

## **FISH**

### ***SALMON***

Reheat salmon at 350° for 15-20 minutes or until warm. May also be served at room temperature.

### ***SEARED TUNA***

Serve chilled.

### ***SHRIMP SCAMPI***

Reheat at 325° for 8-10 minutes or until warm. Watch carefully! Or place in a saute pan and reheat over medium heat.

## **PASTAS & RICE**

### ***BAKED PASTA***

Baked pasta should be reheated at 350° for 30-40 minutes or until warm. Reheat without aluminum lid. If browning, cover with lid or aluminum foil.

### ***PASTA WITH PEAS & PARM***

Serve at room temperature.

### ***FRIED RICE***

Reheat 350° for 10-15 minutes or until warm. May also be served at room temperature.

### ***DAN DAN NOODLES***

Serve at room temperature.

## **SIDES**

Most sides should reheat at 350° for 12-15 minutes.