
Black Mountain
404 E. State St
Black Mountain, NC 28711
828-357-9100

RED RADISH

HEATING INSTRUCTIONS

Asheville
1125 Sweeten Creek Rd. Suite 40
Asheville, NC 28803
828-417-7200

For Convection, Conventional, and Microwave Ovens
(Do not use in broiler or toaster oven.)

GENERAL GUIDELINES

For most Entrees, Casseroles and Side Dishes

Conventional Oven

1. Preheat oven to 350 degrees F. (Do not exceed 400 degrees F.)
2. Remove cover.
3. Place on a baking sheet in the center of oven.
4. Allow meal to cool a few minutes before serving and eating.

Convection Oven

1. Preheat oven to 325 degrees F. (Do not exceed 400 degrees F.)
2. Remove cover.
3. Place on a baking sheet in the center of oven.
4. Allow meal to cool a few minutes before serving and eating

Microwave Oven

1. Place container on a microwave-safe plate.
2. Heat in 2-minute intervals until meal is heated thoroughly.
3. After heating, allow tray to cool for 2 minutes prior to eating.

When finished, immediately place leftover food into refrigerator

COOK TIMES

For most Entrees, Casseroles and Side Dishes

Dinners to Go

- Entrées* -20 to 25 minutes
- Starch -20 to 25 minutes
- Vegetables -12 to 15 minutes

Frozen Entrées

- Full Half Pan Casseroles -45 to 60 minutes
- Double Casseroles -30 to 40 minutes
- Single Casseroles -25 to 30 minutes

Homemade Soups

- Heat soup on stovetop or in microwave until hot.

* Tri-Tip Beef can be eaten cold or at room temperature. To serve hot, cover and heat at 300 degrees F for 10-15 minutes.

FREEZING AND THAWING

Entrée containers are break-resistant, designed to withstand temperatures reaching -20 degrees.
Containers can be frozen and stored for up to 3 months.
Frozen entrées can be thawed safely under refrigeration overnight.