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

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# RED RADISH

## HEATING INSTRUCTIONS

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

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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.

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### 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.