

Heating Instructions

OVEN - Chilled Food only - If frozen add 10-15 minutes to cooking time

Pre Heat Fan oven to **160** degrees Fahrenheit or 71 degree Centigrade

Place all containers on a metal tray as close to the oven centre as possible

Roast Dinner tray - Keep lid on and cook for 25 minutes	Potato Tray - Keep lid on and cook for 25 minutes
Braised Steak tray - Keep lid on and cook for 25 minutes	Vegetables tray - Keep lid on and cook for 25 minutes
Chicken Peppercorn tray - Keep lid on and cook for 25 minutes	Junior Roast Dinner tray - Keep lid on and cook for 25 minutes
Salmon & Dill tray - Keep lid on and cook for 20 minutes	Penne pasta tray - Keep lid on and cook for 20 minutes
Lasagna tray - remove lid and cook for 35 minutes	Bangers & Mash tray - Keep Lid on and cook for 25 minutes
Garlic Bread tray - Keep lid on and cook for 20 minutes	Crumble - Take lid off and cook for 20-25 minutes until topping is browning

If food has been ordered for reheating in a microwave please heat individually - instructions for an average home 800w oven. Rest each container for 1 minute before opening due to steam.

Roast Dinner tray - Keep lid on and cook for 3 minutes full power	Potato Tray - Keep lid on and cook for 3 minutes full power
Braised Steak tray - Keep lid on and cook for 3 minutes full power	Vegetables tray - Keep lid on and cook for 3 minutes full power
Chicken Peppercorn tray - Keep lid on and cook for 3 minutes full power	Junior Roast Dinner tray - Keep lid on and cook for 3 minutes full power
Salmon & Dill tray - Keep lid on and cook for 3 minutes full power	Penne pasta tray - Keep lid on and cook for 3 minutes full power
Lasagna tray - Keep lid on and cook for 4 minutes	Bangers & Mash tray - Keep Lid on and cook for 3 minutes full power
Garlic Bread tray - Not suitable for Microwave	