

## Reheating Guide- Con's Deli Meals

Note- cook times will vary dependent on individual ovens.

<u>Meal</u>	<u>Oven Temp</u>	<u>Prep for Heating</u>	<u>Time</u>
<b>Beef Lasagne</b> Family size	180°	Remove cling wrap Place on baking tray Slice into serving portions Cover with baking paper and foil	25-30 min covered 10-15 min uncovered Reduce time by 5-10 Medium and Pie size Increase by 10 mins for Large catering size
<b>Vegetarian Lasagne</b> Family size	180°	Remove cling wrap Place on baking tray Slice into serving portions Cover with baking paper and foil	25-30 min covered 10-15 min uncovered Reduce time by 5-10 min Medium and Pie size Increase by 10 mins for Large catering size
<b>Spaghetti Bolognese</b> Family size	180°	Remove cling wrap Place on baking tray Cover with foil	30-40 min covered Stir every 10 mins
<b>Pasta Meals</b> Family size	180°	Remove cling wrap Place on baking tray Cover with foil	25-30 min covered Stir every 10 mins
<b>Quiche</b>	180°	Remove cling wrap and cake board Place on baking tray lined with baking paper Slice into serving portions Cover lightly with foil	20-25 min covered
<b>Spanakopita</b>	160°	Remove cling wrap Place on baking tray lined with baking paper Slice into serving portions Cover lightly with foil	25-30 min covered 5-10 min uncovered
<b>Frittata</b>	160°	Remove cling wrap and wrapping Place on baking tray lined with baking paper Slice into serving portions Cover lightly with foil	25-30 min covered
<b>Family Meat Pies</b>	160°	Remove cling wrap Place on baking tray lined with baking paper	25-30 min