

SGC HEATING & SERVING INSTRUCTIONS

SOUPS & SALADS:

ARUGULA, FIG & GOAT CHEESE SALAD: Toss ingredients together until coated with dressing. Salt & pepper to taste.

ROMAINE, TOMATO & AVOCADO SALAD: Dice avocado. Toss all ingredients together until coated with dressing. Salt & pepper to taste.

TOMATO & MOZZARELLA SALAD: Ready to serve.

CUCUMBER GAZPACHO: Serve chilled.

CHICKEN NOODLE SOUP: Heat the soup slowly in a pot for about 15-20 minutes on medium heat, do not boil.

APPETIZERS & SNACKS:

GAUFRETTES: Heating optional. Heat uncovered in a 250° oven for 20-30 minutes to crisp or hold in oven at 200° to warm.

GUACAMOLE: Chop the cilantro. Dice the avocado. In a large bowl, mash the avocado. Squeeze the lime juice over the avocado, stir in the tomato, cilantro & onion. Season with salt & pepper to taste. Serve with tortilla chips.

CILANTRO LIME SHRIMP: Ready to serve.

ENTREÉS:

ANCHO CRUSTED HANGER STEAK WITH ROASTED RED PEPPER SAUCE: Roast uncovered in a 350° oven until internal temp is between 120-125° for medium-rare. Let rest for 10 minutes, then slice against the grain. Gently reheat red pepper sauce & serve with steak.

CHIPOTLE & PRESERVED LIME CHICKEN: Cook chicken uncovered in a preheated 350-degree oven for about 30 minutes or until a thermometer reads 160°. Serve with charred tomato & chipotle salsa.

PANKO CRUSTED KOREAN CHICKEN: Reheat chicken uncovered in a preheated 350° oven for about 20 minutes or until a thermometer reads 155°. Heat the creamy gochujang sauce in a small saucepan over low heat just until simmering.

MARYLAND CRAB CAKES: Heat the crab cakes uncovered in a 350° oven for 15 minutes. Serve with cold tomato remoulade.

PEPPER CRUSTED AHI TUNA: Ready to serve with lemon & wasabi aioli.

MEDITERRANEAN SALMON WITH TOMATOES, OLIVES & CAPERS: Heat covered in a 350° oven for 10-15 minute or until the internal temperature reaches 145°. Gently heat the cherry tomato sauce in a sauce pan over low heat until simmering.

ROASTED TEMPEH: Heat covered in a 350° oven for 15 minutes or until heated through. Stir together & serve.

FAMILY STYLE:

MEDITERRANEAN SALMON BUNDLE: *Salmon*- Cook covered in a 350° oven for 10-15 minutes. Heat tomato sauce in a pan over low heat until simmering. *Smashed potatoes*- heat in an oven proof container at 350° for 15 minutes. Sprinkle with gremolata before serving. *Grilled vegetables*- Transfer to an oven proof container & heat covered in a 350° oven for 10-12 minutes, or until warm. *Arugula salad*- Toss all ingredients together until coated with dressing. Salt & pepper to taste. *Focaccia*- slice in small pieces to serve.

FAJITA BUNDLE: Preheat the oven to 350°. *Chicken & beef*- Heat covered in 350° oven for 20-30 minutes. *Rice & bean stew*- Heat in 350° oven for 15-20 minutes. *Tortillas*- Remove plastic from the tortillas, wrap in foil, heat in 350° oven for 10 minutes.

SIDES:

SMASHED CREAMER POTATOES: Heat covered in a 350° oven for 15 minutes. Sprinkle with gremolata before serving.

LEMON PISTACHIO PEARL COUSCOUS: Heat covered in a 350° oven for 15-20 minutes or until heated through. Stir occasionally.

CAULIFLOWER SALAD: Ready to serve.

CORN SALAD: Ready to serve.

SUMMER BEANS: Transfer to oven proof container. Heat covered in a 350° oven for 10-12 minutes. Top with gremolata.

GRILLED VEGETABLES: Transfer to oven proof container. Heat covered in a 350° oven for 10-12 minutes. Salt & pepper to taste.

BREADS:

ROSEMARY SCONES: Place in a 300° oven for 15 minutes or until warm.

CHEDDAR CHEESE BISCUITS: Place in a 300° oven for 15 minutes or until warm.

DESSERTS:

PEACH & BLUEBERRY CRISP: Place aluminum pan on a rimmed sheet pan lined with foil to catch any drippings. Warm the aluminum pan, uncovered, in a 325° oven for 20-30 minutes. Let stand several minutes before serving.

TOASTED COCONUT CHOCOLATE TARTLETS: Ready to serve.

LEMON BARS: Ready to serve.

SUSAN'S SIGNATURE BROWNIES: Ready to serve.

CHOCOLATE CHIP COOKIES: Preheat oven to 350°. Line sheet pan with parchment paper or non-stick spray. Slice each roll of dough into 5 pieces & place on baking sheet two inches apart. Bake for 12-14 minutes.