

Following are the recommended heating procedures for the Chef's menu items

**GF Deep Fried White Cheddar Mac N Cheese w Chef's Buttermilk Ranch Dip**

Six oven or air fryer ready nuggets of happiness: 350 degrees for 8-10 minutes. They're hot all the way through when they "sweat", which is a shiny surface caused by hot oil rising to the surface.

**Pretzel Knots and Beer Cheese**

Warm beer cheese in microwave safe container. Suggest microwaving the pretzels for about 30 seconds for individual pretzels and 45 seconds to 1 minute for all four.

**Nashville Hot Chicken**

Reheat in convection oven or airy fryer at 350 degrees for 8-10 minutes, warm sauce on stove or in microwave (do not put plastic soufflé cup in microwave!), add to hot chicken and enjoy! I highly recommend air fryer over oven!

**Turkey Breast**

Roast at 350 degrees for 30-40 minutes, let rest for 10 minutes, slice and serve

**Chicken Marsala**

Heat with lid on at 375 degrees for 12-15 minutes

**Ala Carte Chicken Breast**

Slice and serve cold or heat uncovered at 375 degrees for 8-10 minutes

**Beef Tenderloin**

Slice and serve cold or heat uncovered at 350 degrees for 15 minutes OR cut in half and sear for two nice filet steaks

**Beef Wellington**

Brush with egg wash, bake uncovered until internal temperature is 10-15 degrees below desired finished temp. Remove from oven and let rest for at least 10 minutes. Let rest for at least 10 minutes before slicing

**Sweet Potato Wedges**

Heat with lid off at 375 degrees for 10-15 minutes until hot

**Green Beans**

Heat with lid off at 375 degrees for 10-15 minutes until hot

**Mac N Cheese Casserole**

Heat with lid on at 375 degrees for 12 minutes, uncover and heat for an additional 10-12 minutes until top is crisp and contents bubbly

**Pastas**

Boil either pierogis or pappardelle for 4 minutes. Thoroughly drain pierogis and sear in butter, bacon fat, or olive oil

**Twice Baked Potato**

Bake uncovered at 350 for 25-35 minutes, until hot all the way through