## AT HOME COOKING INSTRUCTIONS

 $If food is not being cooked immediately please store in freezer or refrigerator. \ If under refrigeration \ discard \ if not used in 5 \ days.$ 

ALL ITEMS NEED TO REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F FOR OPTIMAL FOOD SAFETY

BREAKFAST MENU ITEMS	OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
Banana Bread Slice		
Benefit Bar, Oatmeal		Remove from packaging
Cinnamon Roll		Place on microwave- safe plate Cook for 1-2 minutes
Concha	**Bake @ 350°F for 8-10 minutes	Cook for 1-2 inilitates
Mini French Toast & Pancakes		

LUNCH ENTRÉE MENU ITEMS	OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
Beans	Remove from packaging. Place on baking sheet. **Bake @ 350°F for 10-12 minutes	Remove from packaging Place on microwave- safe plate Cook covered for 1-2 minutes stirring halfway through
Grilled Cheese Sandwich	Remove from packaging Place in oven on baking sheet **Bake @ 350°F for -20 minutes	Remove from packaging. Place on microwave- safe plate Cook covered for 1 minute or until heated through & cheese melted
Fajita Chicken		
Hot Dog/Corndog	Remove from packaging	Remove from packaging
Beef Dippers	Place on baking sheet  **Bake @ 350°F for 8-12 minutes  If bun frozen, allow to thaw, do	Place on microwave- safe plate Cook covered for 1-2 minutes If bun frozen, allow to thaw, do
Hamburger/Cheeseburger	not heat bun	not heat bun
Chicken Nuggets/Tenders/Popcorn		
Chicken Sandwiches	Remove from packaging Place on baking sheet	Remove from packaging Place on microwave- safe plate
Pizza	**Bake @ 400°F for 10-12 minutes If bun frozen, allow to thaw	Cook for 1-2 minutes If bun frozen, allow to thaw
Mozzarella Stuffed Sticks	Remove from packaging Place in oven on baking sheet **Bake @ 350°F for -20 minutes	Remove from packaging Place on microwave- safe plate Cook covered for 1 minute or until heated through & cheese melted
Nacho Cheese	Removed from packaging. Place in oven safe shallow pan	Remove from packaging. Place on microwave- safe plate
	**Bake @ 350°F for 8-12 minutes	Cook covered for 1-2 minutes stirring halfway through
Frozen Packaged Item by manufacturer (Burritos, Cheeseburger Twin, Nada, etc.)	Follow Instructions on Packaging	Follow Instructions on Packaging

POTATO MENU ITEMS	OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
French Fries/Tater Tots	Remove from packaging Place on	Remove from packaging Place on microwave- safe plate
Potato Wedges	baking sheet **Bake @ 400°F for 10-12 minutes	Cook for 1-2 minutes

VEGETABLE MENU ITEMS	OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
Broccoli	Place on baking sheet  **Pake @ 250°E for 10, 12 minutes  **Pake @ 250°E for 10, 12 minutes	
Carrots		Remove from packaging Place on microwave- safe plate
Corn		
Green Beans		Cook covered for 1-2 minutes stirring halfway through
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GRAINS	STOVE TOP INSTRUCTIONS
White Rice	Use a ratio of 2 parts water to 1 part rice (ie. 1 cup water per bag of rice)
	<ol> <li>Add water to a pot and bring to a boil</li> <li>Add rice to boiling water and stir</li> <li>Reduce heat to medium low and cover, then cook for 15-25 minutes.</li> <li>Turn of heat then fluff with a fork</li> </ol>

Please discard any food left at room temperature for more than 2 hours due to potential food safety risk.

This institution is an equal opportunity provider.

## For Food Safety when picking up meals to go:

- Wash hands before consuming meal.
- Cold meal should be consumed immediately or placed under refrigeration at 41° F and consumed within 5 days. Discard after 5 days.
- Hot Meal should be consumed immediately or placed under refrigeration at 41° F. Discard if not eaten same day.
- Refrigerate or consume perishable items immediately, such as milk, yogurt, cheese sticks, sandwiches, fruits and vegetables.
- Milk should be consumed immediately or placed under refrigeration at 41° F. Discard milk when the best by date has been reached.
- Frozen meals should be placed immediately in freezer or heated right away to internal temperature noted on cooking instruction sheet.
- If frozen entrée is thawed, cook immediately or store in refrigerator for up to 5 days. Discard after 5 days or as noted.

<sup>\*\*</sup> Indicates recommended cooking method for best quality.