

O^{the}xley

Reheating Instructions

The Oxley Lobster & Fish Pie

Oven

- Pre heat oven to 375F
- Allow the Fish Pie to come to room temperature.
- Remove lid and place Fish Pie on an oven safe tray.
- Cook for 10-15 mins until the core temperature is 65F.
- Place peas in a saucepan with a small amount of water and butter. Bring to a boil and drain any leftover water.

Microwave

- Remove Fish Pie from foil container into a microwave safe container. Place on high for 3 minutes and leave to stand for 2 minutes. Check the internal temperature is 65F.
- While pie is resting place the peas in the microwave with butter and run for 30 seconds mix the peas and run for 10 more seconds.

Mushroom Pithivier

- Preheat oven to 400F.
- Place the Pithivier in the microwave for 2 minutes.
- Remove Pithivier from the microwave and place in the oven for 5-10 mins to crisp the pastry.
- Combine the salad mix together with the dressing and serve.

Beef Tourtière

- Preheat oven to 400F.
- Place the Tourtière in the microwave for 2 minutes.
- Remove Tourtière from the microwave and place in the oven for 5-10 minutes to crisp the pastry.
- Place vegetables in a saucepan. Warm with a little water and butter.
- Warm the sauce in a saucepan until it boils or place in the microwave for 30 seconds until hot.

Midland's Lamb Curry

Stove Top

- Remove from takeout container and place in saucepan on medium heat.
- Add 100ml of water. Cover and simmer for 10 minutes.
- Check that the Curry is hot and serve.
- Prepare the Rice the same way.
- Place vegetables in a saucepan. Warm with a little water and butter.

Microwave

- Place Curry in a microwave safe container. Add 100ml of water.
- Microwave for 3 minute and let stand for 2 minutes.
- Microwave on high for another 3 minutes and let stand for 2 minutes.
- Prepare the Rice the same way.
- Place vegetables in a microwave safe dish. Warm with a little water and butter.

Canadian Beef & Carrot Cobbler

Oven

- Preheat oven to 350F.
- Place foil takeout container on an oven safe tray and remove lid.
- Heat Cobbler for 10-15 minutes.
- Place vegetables in a saucepan. Warm with a little water and butter.

Microwave

- Remove Cobbler from foil container into a microwave safe container. Place on high for 3 minutes and leave to stand for 2 minutes.
- Place vegetables in a microwave safe dish. Warm with a little water and butter.

Sunday Roast Dinner

- Preheat oven to 375°F. Place beef & roast potatoes in an oven proof dish and cook for 5-10 mins. Add Yorkie for last 2 mins or until warm.
- Warm gravy in a small pot on the stove until hot.
- Place vegetables in a saucepan with butter and a splash of water until hot.

Call 647 348 1400 with any questions.