



# ROBERT DORSEY

510.277.3306

[order@chefrobertdorsey.com](mailto:order@chefrobertdorsey.com)

## REHEATING INSTRUCTIONS

We are excited that you'll be enjoying our pop up menu this week. Please see below for easy to follow reheating instructions. All of our offerings come fully cooked (*except for pasta and rice*).

### **BBQ Pulled Pork Sliders**

Lightly toast Challah slider buns with butter or oil.

Slowly heat pulled pork on medium-low heat – Slather with Show Me Sauce and enjoy with pickled onions.

Serve with chilled Homestyle potato salad.

### **Chicken Adobo HEATING INSTRUCTIONS**

Heat all the ingredients on low simmer for 15-20 minutes, stir frequently. Serve over rice squeeze with fresh lime, top with fresh coriander. Enjoy!

### **Beef Bolognese with Penne Pasta and Broccoli Rabe**

Boil pasta to preferred doneness and set aside.

Beef Bolognese: **While** the pasta is boiling, heat the bolognese over low heat for 10-12 minutes stirring frequently in a large pan or skillet.

Once the pasta is done, combine with bolognese until pasta is completely coated and heat for an additional 3-4 minutes.

### **Miso Eggplant with Soba noodles, Tofu- Sugar Snap Pea Salad, Sesame Glazed Yams**

Both Yams and Eggplant can be reheated over low heat for 7-8 minutes.

Start with the yams! – Heat yams over low heat for 8-10 minutes in a saucepan being certain not to burn the glaze, stir gently & occasionally.

Miso Eggplant: **Cook soba** in a medium pot of boiling salted water, stirring occasionally, until al dente, about six minutes.

Reheat eggplant over low heat for 4-5 minutes and combine with cooked soba noodles.

Salad: Salad is meant to be enjoyed cold but can be slightly reheated!

### **Shrimp n' Cheesy Grits**

- 1) Preheat oven to 350 degrees.
- 2) Place foil pan with grits in the oven and heat for 20-25 minutes.
- 3) Using a sauté pan, add the shrimp & sauce. Gently heat on a low simmer for 7-10 mins.
- 4) Remove grits from the oven and fold in your cheddar cheese.
- 5) Top with shrimp and sauce. ENJOY!

### **OVEN & STOVE TOP DIRECTIONS**

For all oven reheating, for best results, preheat your oven to 350F unless otherwise indicated.

### **SOUPS, STEWS, CHOWDERS AND SAUCES**

Heat in a saucepan over low-medium heat, stirring frequently until heated through. For heartier proteins based sauces (puttanesca, bolognese, black bean chile) add 2-3 tbsp water or broth when reheating.

### **THAI CURRY NOODLE**

Heat a nonstick pan or wok with 2-3 tbsp of water & stir fry noodles quickly until lightly browned and heated through.

### **RICE**

The basic water to white rice ratio is 2 cups water to 1 cup rice. You can easily, double and even triple the recipe; just make sure you are using a pot large enough to hold the rice as it cooks and expands.

### **MAC 'N CHEESE TAKE AND BAKE**

Your mac n' cheese is fully cooked and ready to be refrigerated, frozen or baked right away.

If baking right away, please preheat your oven to 375F. Place foil pan on a baking sheet. Bake covered for 25 -30 minutes until bubbly, remove cover and bake another 7-8 minutes until the top is golden brown. Remove from the oven and let it stand for 10 minutes before serving. Enjoy!

**From freezer to oven** - Place foil pan on a baking sheet. Bake, covered, for 35-40 minutes until bubbly. Remove foil and bake another 10 -15 minutes until the top is slightly browned. Let stand 10 minutes before serving. Enjoy!

### **CORN BREAD**

For optimal deliciousness, we recommend keeping your cornbread tightly wrapped at room temperature.

If you would like it slightly warmed, wrap tightly in foil and place in a preheated 350F oven for 7-8 minutes. Slather with honey butter!