



34400 CHARDON ROAD  
WILLOUGHBY HILLS • OH • 44094  
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## COLD PACK ORDER COOKING INSTRUCTIONS

There are many ways to reheat your fully cooked, delicious Mario Fazio's food items. Please use these reheating instructions as a recommended suggestion.

*Check your food often, all ovens are unique.*

Use your kitchen thermometer - reheating should reach 140°. \*Additional entrées listed on the back of sheet.

| FOOD ITEM   | INSTRUCTIONS + COOK TIME   | OVEN TEMP.   |
|---|--|--------------|
| <b>BAKED LASAGNA</b> <ul style="list-style-type: none"> <li>• Lasagna</li> <li>• Provolone</li> <li>• Spinach</li> <li>• Marinara</li> </ul>  | <ol style="list-style-type: none"> <li>1. KEEP LID ON • PLACE TRAY ON COOKIE SHEET • <b>BAKE FOR 2 HOURS</b></li> <li>2. REMOVE LID • TOP WITH PROVOLONE • <b>GARNISH</b> WITH SPINACH</li> <li>3. HEAT MARINARA SAUCE SEPARATELY • USE AS NEEDED • <b>SERVE</b></li> </ol>  | BAKE AT 400° |
| <b>BAKED MEATBALLS</b> <ul style="list-style-type: none"> <li>• Veal Meatballs</li> <li>• Sunday Sauce</li> <li>• Provolone</li> <li>• Spinach</li> </ul>   | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 1 HOUR</b></li> <li>2. REMOVE LID • STIR • TOP WITH PROVOLONE • <b>BAKE UNTIL GOLDEN BROWN</b></li> <li>3. <b>GARNISH</b> WITH SPINACH • <b>SERVE</b></li> </ol>   | BAKE AT 400° |
| <b>BROCCOLI CASSEROLE</b> <ul style="list-style-type: none"> <li>• Broccoli Casserole</li> <li>• Romano</li> </ul>  | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 1 HOUR</b></li> <li>2. REMOVE LID • <b>STIR</b> • <b>BROWN FOR 15 MINUTES</b> • <b>SERVE</b></li> </ol>  | BAKE AT 400° |
| <b>CAVATELLI MARINARA</b> <ul style="list-style-type: none"> <li>• Garlic Butter</li> <li>• Marinara</li> <li>• Cavatelli</li> <li>• Provolone</li> <li>• Spinach</li> <li>• Romano</li> <li>• Hot Pepper Flakes</li> </ul> | <ol style="list-style-type: none"> <li>1. ADD GARLIC BUTTER TO MARINARA</li> <li>2. COVER • <b>HEAT FOR 45 MINUTES</b> • STIR</li> <li>3. ADD CAVATELLI • STIR • <b>BAKE FOR 20 MINUTES</b></li> <li>3. STIR • TOP WITH PROVOLONE CHEESE • <b>BROWN FOR 15 MINUTES OR UNTIL GOLDEN BROWN</b></li> <li>4. <b>GARNISH</b> WITH SPINACH • SERVE ROMANO &amp; HOT PEPPER FLAKES <b>ON THE SIDE</b> • <b>SERVE</b></li> </ol> | BAKE AT 400° |
| <b>CAVATELLI OLIO</b> <ul style="list-style-type: none"> <li>• Cavatelli</li> <li>• Olio Sauce</li> <li>• Spinach</li> <li>• Peas</li> <li>• Romano</li> </ul>  | <ol style="list-style-type: none"> <li>1. BOIL WATER • COOK CAVATELLI <b>FOR 7-10 MINUTES</b></li> <li>2. STRAIN • <b>ADD OLIO SAUCE</b> • STIR • <b>ADD SPINACH</b> • <b>ADD PEAS</b></li> <li>3. <b>GARNISH</b> WITH ROMANO • <b>SERVE</b></li> </ol>  | N/A          |
| <b>CHICKEN LEMON</b> <ul style="list-style-type: none"> <li>• Chicken Cutlets</li> <li>• Lemon Butter</li> <li>• Lemons</li> <li>• Spinach</li> </ul>   | <ol style="list-style-type: none"> <li>1. REMOVE LID • POUR SAUCE ON TOP • <b>BAKE FOR 45 MINUTES</b></li> <li>2. <b>GARNISH</b> WITH LEMONS • <b>GARNISH</b> WITH SPINACH • <b>SERVE</b></li> </ol>   | BAKE AT 400° |
| <b>CHICKEN MARSALA</b> <ul style="list-style-type: none"> <li>• Chicken Cutlets</li> <li>• Marsala Sauce</li> <li>• Spinach</li> </ul>  | <ol style="list-style-type: none"> <li>1. REMOVE LID • POUR SAUCE ON TOP • <b>BAKE FOR 45 MINUTES</b></li> <li>2. <b>GARNISH</b> WITH SPINACH • <b>SERVE</b></li> </ol>  | BAKE AT 400° |

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| FOOD ITEM  | INSTRUCTIONS + COOK TIME  | OVEN TEMP.   |
|--|---|--------------|
| <b>CHICKEN PICCATA</b> <ul style="list-style-type: none"> <li>• Chicken Cutlets</li> <li>• Piccata Sauce</li> <li>• Lemon Slices</li> </ul>  | <ol style="list-style-type: none"> <li>1. REMOVE LID • POUR SAUCE ON TOP • <b>BAKE FOR 45 MINUTES</b></li> <li>2. <b>GARNISH WITH LEMONS • SERVE</b></li> </ol>   | BAKE AT 400° |
| <b>GREEN BEANS OLIO</b> <ul style="list-style-type: none"> <li>• Green Beans</li> <li>• Olio Sauce</li> </ul>  | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 45 MINUTES</b></li> <li>2. REMOVE LID • STIR • <b>BROWN FOR 15 MINUTES • SERVE</b></li> </ol>   | BAKE AT 400° |
| <b>LISA'S SALAD</b> <ul style="list-style-type: none"> <li>• Mesclun Greens</li> <li>• Strawberry's</li> <li>• Red Seedless Grapes</li> <li>• Candied Walnuts</li> <li>• Gorgonzola Cheese</li> <li>• Lisa's Sweet Pink Vinaigrette</li> </ul> | <ol style="list-style-type: none"> <li>1. REMOVE LID FROM GREENS &amp; FRUIT</li> <li>2. <b>SERVE CHEESE &amp; NUTS ON THE SIDE OR TOP SALAD WITH BOTH</b></li> <li>3. TOP SALAD WITH LISA'S SWEET PINK VINAIGRETTE • <b>SERVE</b></li> </ol>   | N/A          |
| <b>OVEN ROASTED POTATO</b> <ul style="list-style-type: none"> <li>• Potato Medley</li> <li>• Spinach</li> <li>• Romano</li> </ul>  | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 1 HOUR</b></li> <li>2. REMOVE LID • <b>ADD SPINACH • ADD ROMANO</b></li> <li>3. <b>BAKE UNCOVERED FOR 15 MINUTES • SERVE</b></li> </ol>   | BAKE AT 400° |
| <b>RISOTTO</b> <ul style="list-style-type: none"> <li>• Risotto</li> <li>• Cream</li> <li>• Chicken broth</li> <li>• Peas</li> <li>• Romano</li> </ul>   | <ol style="list-style-type: none"> <li>1. <b>ADD CREAM, CHICKEN BROTH, AND ROMANO TO RISOTTO • STIR</b></li> <li>2. KEEP LID ON • <b>BAKE FOR 45 MINUTES</b></li> <li>3. REMOVE LID • STIR • <b>ADD PEAS</b></li> <li>4. <b>BAKE UNCOVERED FOR 1/2 HOUR • STIR • SERVE</b></li> </ol> | BAKE AT 400° |
| <b>ROAST BEEF</b> <ul style="list-style-type: none"> <li>• Beef with Marsala and Mushrooms</li> <li>• Spinach</li> </ul>   | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 1 HOUR</b></li> <li>2. STIR • <b>GARNISH WITH SPINACH • SERVE</b></li> </ol>  | BAKE AT 400° |
| <b>SAUSAGE &amp; PEPPERS</b> <ul style="list-style-type: none"> <li>• Sausage, Peppers &amp; Onions</li> <li>• Romano</li> <li>• Marinara Sauce</li> </ul>   | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 45 MINUTES</b></li> <li>2. REMOVE LID • STIR • SPRINKLE ON ROMANO • <b>BAKE FOR 15 MINUTES</b></li> <li>3. HEAT MARINARA SAUCE SEPARATELY - USE AS NEEDED • <b>SERVE</b></li> </ol>                               | BAKE AT 400° |
| <b>SCALLOPED POTATO</b> <ul style="list-style-type: none"> <li>• Scalloped Potato</li> <li>• Romano</li> <li>• Bread Crumbs</li> </ul>   | <ol style="list-style-type: none"> <li>1. KEEP LID ON • <b>BAKE FOR 1 HOUR</b></li> <li>2. REMOVE LID • STIR • <b>ADD BREAD CRUMBS • ADD ROMANO</b></li> <li>3. <b>BAKE UNCOVERED FOR 30 MINUTES TILL BROWN &amp; BUBBLY • SERVE</b></li> </ol>                                       | BAKE AT 400° |

Thank you for choosing  
Mario Fazio's!