

# Portillo's<sup>®</sup> CATERING

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## Catering Tray Heating Instructions

### *Italian Sausage*

**STEP 1:** Preheat oven to 375°F.

**STEP 2:** Loosen the lids on the tray but do not remove. Place the tray on the center rack of the oven.

**STEP 3:** Check periodically to make sure that the juices have not evaporated. A little bit of water may have to be added to pan to prevent sausages from drying out.

**STEP 4:** Heat for 45-60 minutes. Sausage should reach an internal temperature of 165°F before serving.

### *Chicken Limone*

#### **OPTION 1: CONVECTION OVEN**

Preheat the oven to 375°F with the fan on low. All times are approximate as ovens may vary.

**Frozen:** Cook the tray for 60 minutes with the lid on until the internal temperature of the chicken is 165°F.

**Thawed 24+ hours:** Cook the tray for 45 minutes with the lid on until the internal temperature of the chicken is 165°F. Add 10 minute increments as needed to reach temperature.

#### **OPTION 2: CONVENTIONAL OVEN**

Preheat the oven to 375°F.

**Frozen:** Cook the tray for 90 minutes with the lid on until the internal temperature of chicken is 165°F.

**Thawed 24+ hours:** Cook the tray for 60 minutes with the lid on until the internal temperature of the chicken is 165°F. Add 10 minute increments as needed to reach temperature.

### *Roasted Vegetable Medley*

#### **OPTION 1: CONVECTION OVEN**

Preheat the oven to 375°F with the fan on low. All times are approximate as ovens may vary.

**Frozen:** Cook the tray for 60 minutes until the temperature of the thickest vegetables is 165°F.

**Thawed 24+ hours:** Cook the tray for 45 minutes until the temperature of the thickest vegetables is 165°F. Add 10 minute increments as needed to reach temperature.

#### **OPTION 2: CONVENTIONAL OVEN**

Preheat the oven to 375°F.

**Frozen:** Cook the tray for 90 minutes until the temperature of the thickest vegetables is 165°F.

**Thawed 24+ hours:** Cook the tray for 45 minutes until the temperature of the thickest vegetables are 165°F. Add 10 minute increments as needed to reach temperature.

### *Hot Wings & BBQ Wings*

**STEP 1:** Preheat oven to 375°F. Remove the tray from the box.

**STEP 2:** Remove the lid and make sure the wings are spread evenly throughout the pan. Replace the lid and place the tray flat in a preheated 375°F oven.

**STEP 3:** Bake the wings for 15-20 minutes, then remove the lid and bake for an additional 10 minutes (This will allow the wings to become crispy). Once the tray has reached an internal temperature of 165° F, remove it from the oven.

## Pastas & Extras

These items are sold cold and need to be reheated. All food should be kept in the refrigerator or freezer until ready to heat. These instructions are not absolute as ovens will vary. Heat all items thoroughly.

### Sauce Containers

The pasta trays will come with some sauce mixed with noodles to ensure they do not stick together. The remaining sauce is served on the side and should be heated separately. If you would like to combine the heated sauce with the noodles before serving you may. Meatballs also come with sauce on the side. Simply add it to the meatballs before heating so the meat does not dry out.

### Mostaccioli

#### OPTION 1: OVEN

Preheat oven to 375°F. Loosen lid on food trays but do not remove. Place food on center racks of oven. Heat for 45-60 minutes, stirring every 15 minutes for even heating. Do not overheat pasta. Heat the extra pasta sauce in a pan over a low flame, stirring constantly for approximately 15 minutes. Do not boil. Serve immediately.

#### OPTION 2: HEATING KIT

Place table protector under empty chafing rack, foil side up. Place empty full size water pan into the rack and fill with 1" of water. Set pasta tray into the water pan. Light three canned heat under each rack. Be sure canned heat are on the table protectors. Stir food every 15 minutes to ensure proper and even heating. Keep lids on the food during heating. Do not over heat. When food is ready to be served, extinguish two of the canned heat.

**Caution: Canned heat will be hot! Leave one canned heat lit so food will stay hot without burning. The other canned heat can be lit later to keep food warm for longer periods of time. If you are warming up food outside, foil should be placed around the warming rack to prevent the wind from extinguishing flame.**

### Baked Mostaccioli

*Note: Heating kit not recommended for this product.*

**STEP 1:** Preheat oven to 375°F.

**STEP 2:** Loosen lid from the pan, but do not remove. Place the pan on the middle rack of the oven.

**STEP 3:** Heat for 45 minutes, stirring every 15 minutes.

**STEP 4:** Remove the pan from the oven and take the lid off. Turn the oven up to 425°F. Sprinkle the large container of cheese evenly over the top of the pasta. Then sprinkle the small container of cheese evenly over the top also.

**STEP 5:** Heat the pasta sauce in a saucepan over a low flame, stirring constantly. Do not boil.

**STEP 6:** Place the pan on the middle rack in the oven and bake uncovered for 15 minutes. The cheeses should be melted and a light golden brown. Serve pasta sauce over the noodles.

### Meatballs

#### OPTION 1: OVEN

Preheat oven to 375°F. Loosen the lid on the tray but do not remove. Pour the sauce onto the meatballs. Place the tray on the center rack of the oven. Heat for 45-60 minutes. Meatballs should reach an internal temperature of 165° F before serving.

#### OPTION 2: HEATING KIT

Place table protector under empty chafing rack, foil side up. Light three canned heat. Make sure they are on the table protector. Place the empty aluminum pan on the rack. Place 1" of water in a full size pan. Carefully place the tray of meatballs and sauce over the canned heat. Heat for 45-60 minutes, stirring to evenly heat the meat. Meatballs should reach an internal temperature of 165°F before serving.