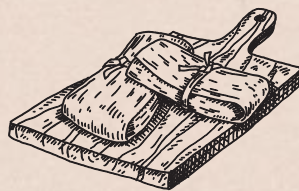


Tamales

• REHEATING INSTRUCTIONS •

HARMONS
NEIGHBORHOOD GROCER®



- 1** Preheat oven to 350°F.
- 2** Place covered pan of tamales in oven.
- 3** Heat for 30 minutes.*
- 4** Remove lid and take temperature of tamales. They must reach an internal temp of 160°F.
- 5** If they need to cook longer, replace lid and continue to cook.
- 6** Once tamales have come to temperature, remove from the oven and allow to rest for 5 minutes, covered.
- 7** Remove husks and serve with enchilada sauce.

**Cooking times are approximate and may vary from oven to oven.*

HARMONS SIDE DISHES

• REHEATING INSTRUCTIONS •

Microwave

1. Remove plastic lid from container.
2. Wrap container with paper towel.
3. Microwave on high for 2 minutes.
4. Gently stir product and microwave again for an additional minute.
5. Remove from microwave and test to see if the side is warmed through to desired serving temperature.
6. If not heated through, stir and microwave in 1-minute increments until desired serving temperature is achieved. Microwave times vary depending on the product.

Oven

1. Preheat oven to 350°F.
2. Remove lid from container.
3. Place aluminum foil over product, with foil slightly tented.
4. Place in oven for 15-20 minutes.
5. Remove foil and test temperature to see if side is warmed through to desired serving temperature.
6. If product has reached desired temperature, remove foil (if item needs to brown or crisp) and place back in oven for additional 2-5 minutes.
7. Heating times will vary depending on how many items are in oven at one time. A loaded oven means reheating can take up to an hour. Check your sides in 20-minute intervals.



Running out of oven space? Don't forget about the outdoor grill. To keep things warm, set grill on low (200°F). This can be achieved by heating all burners and then turning middle ones off. Move sides into oven safe container. If using metal or casserole dishes, place on rimmed baking sheet. Make sure heat is low. Cover the items being kept warm to make sure they stay hydrated.