

# CATERING TRAY HEATING INSTRUCTIONS

## 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 warm 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.