

How to best enjoy your Giardini 2U Meals

ENTREES & APPETIZERS FROM THE GIARDINI RESTAURANT MENUS

Our restaurant meals are prepared fresh and hot by our dinner chefs just as if you were dining in the restaurant. Each entrée comes warm in its own aluminum foil container. Although we will work hard to keep your meal fresh and warm on the way, you might want to flip your oven onto 250 while you wait for us to arrive. This way, you can then plate your meal and pop it in the oven for just a few minutes so you can enjoy a perfect warm dinner on a warm plate just like you would at the restaurant.

Or, hopefully, your meal will arrive still nice and hot and ready to enjoy. But we're sorry that we are unable to absolutely guarantee that.

Meals that are not eaten on the same night they are delivered can be kept fresh in the refrigerator and ready to reheat for up to (3) days.

FROZEN MEALS FROM FRESCA

Defrost

If you manage to have the foresight to plan your dinner ahead of time, the best way to defrost your meal is to take it out of the freezer the night before and just leave it in your refrigerator to defrost. That way, you can just pop it in the microwave the next night and in two minutes, your warm dinner is all ready.

If you hit yourself on the side of the head and think, "Darn! I wish I would have thought to defrost this last night"...no worries! Take your meal directly out of the freezer, pop the top loose so the steam can safely escape and hit your defrost button on the microwave for 1.5#. Then you can microwave it on high to heat.

Microwave

The **black containers** have been designed to be microwave safe as well as dishwasher safe. Once your meal is defrosted, you can microwave it on high for 2 - 3 minutes. Loosen the lid first. It's hard for us to say exactly how long it will take, because the power of microwaves vary greatly. If you are unsure, start for 2 minutes and if its not heated through, keep putting it in for 30 seconds until it is warm.

Any foods in **clear plastic containers**, such as soups or sauces, must be removed from that container and microwaved in your own bowl or plate. Our clear containers are NOT microwave or dishwasher safe.

Stovetop

For those of you who choose not to use microwaves, a defrosted meal can easily be warmed up in a pan on your stove. I suppose you could put a frozen dinner directly in a pan to heat as well, but the quality of the meal will certainly be a bit funky as there will be a lot of extra liquid to contend with. For this reason, soups work fine going directly from frozen to being heated in a saucepan.

RAVIOLI

Our hand cut and filled ravioli occupy a very special process of their very own. Perhaps we should just entitle this "the fastest, easiest, bestest meal you can make". This is because when we make the fresh ravioli, we par cook it and then quickly freeze the individual little pillows of yumminess. This allows you to take as many individual ravioli as you want directly out of the freezer and into whatever warm sauce you have decided to serve it in. Put a pan on the stove & heat your sauce. Then pop the frozen ravioli right in to the pan to defrost and heat up (*give them a chef's toss to ensure they warm evenly*). It will only take a minute or two and the ravioli will meld with the flavor of your sauce and be ready for you to plate up and top off.

Or you could toss a bunch of them directly into some *almost* boiling water until they float to the top. Quickly remove them *gently* with a slotted spoon, and then plate them up and pour your sauce on top (*if the water is boiling hard, your lovely little pillows will all break apart. So sad*).