

STEAM POT HEATING INSTRUCTIONS

***IMPORTANT NOTE: All catering items listed below are on the oven ready pans. Reheating is for conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container and heat until hot.**

If your catering pan is covered with a foil lid:

For reheating or baking, you may leave the lid on the pan in the oven Instead of replacing with foil.

Steam Pot: Crab & Shrimp - Ready to Cook (*see Important Note)

1. Preheat oven to 400°F with rack in center.
2. Remove lid, pour sauce over meal and discard cups
3. Bake about 45 minutes in center of oven or until internal temperature of seafood reaches 165°F.
4. Remove carefully from oven. Ladle juices over seafood and vegetables; serve.

Steam Pot: Low Country Shrimp - Ready to Cook (*see Important Note)

1. Preheat oven to 400°F with rack in center.
2. Remove lid, pour sauce over meal and discard cups
3. Bake about 45 minutes in center of oven or until internal temperature of seafood reaches 165°F.
4. Remove carefully from oven. Ladle juices over seafood and vegetables; serve.

Steam Pot: Lobster & Shrimp - Ready to Cook (*see Important Note)

1. Preheat oven to 400°F with rack in center.
2. Remove lid, pour sauce over meal and discard cups
3. Bake about 45 minutes in center of oven or until internal temperature of seafood reaches 165°F.
4. Remove carefully from oven. Ladle juices over seafood and vegetables; serve.