



Thank you for ordering from DeGidio's!

## SETUP

- **Preheat Oven:** Set to **350°F**.
  - **The Golden Rule:** Remove food from the fridge **30–45 minutes** before heating.
  - **Food Safety:** Ensure all hot items reach an internal temperature of **165°F**.
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## 1. PASTA DISHES

### A. Mostaccioli & Standard Pastas (Red Sauce)

- **The Setup:** Drizzle **½ cup water** (half pan) or **1 cup water** (full pan) over the pasta.
- **The Cover:** Cover **tightly** with foil to trap steam.
- **The Heat:** Bake 15–20 min. Shake pan or stir halfway through.

### B. Bowtie Alfredo & Gluten-Free Alfredo

- **The Noodles:** Drizzle **½ cup water** over the plain pasta. Cover tightly with foil. Bake 15–20 min.
- **The Sauce:** Pour the Alfredo quart into a saucepan on the stove. Heat on **LOW**, whisking frequently.
- **The Finish:** Toss the hot pasta and hot sauce together just before serving.

### C. Tortelloni Bolognese

#### OPTION A: Sauce and Pasta are SEPARATE (Recommended)

- **The Noodles:** Drizzle  $\frac{1}{2}$  cup water over the plain tortelloni. Cover tightly with foil. Bake 15–20 min.
- **The Sauce:** Pour the Bolognese quart into a saucepan on the stove. Heat on **LOW**, stirring frequently to keep the cream integrated.
- **The Finish:** Drain any excess water from the pasta pan, then toss with the hot sauce.

#### OPTION B: Pasta & Sauce PRE-MIXED in the pan

- **The Setup:** Because the sauce contains cream, you *must* stir in  $\frac{1}{4}$  cup of water or milk before heating.
- **The Cover:** Cover **tightly** with foil.
- **The Heat:** Bake at 350°F for **20–25 minutes**.
- **The Finish:** Stir gently halfway through to keep the sauce smooth.

### D. Lasagna (Meat or Cheese)

- **The Setup:** Add a tablespoon(s) of red sauce to the pan corners (to prevent hard crusty corners)
  - **The Heat:** Cover tightly with foil. Bake **30–40 min**.
  - **The Finish:** **Remove foil** for the last 10 minutes to bubble and brown the cheese.
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## 2. PROTEINS

### A. Meatballs (Classic & Porchetta)

- **The Setup:** Pour Marinara/Red Sauce **directly into the pan** (submerge halfway).
- **The Cover:** Cover tightly with foil.
- **The Heat:** Bake 20–25 min.

## B. Sausage & Peppers

- **The Setup:** Pour  $\frac{1}{4}$  cup **water or stock** into the bottom of the pan (do not use red sauce unless desired).
- **The Cover:** Cover **tightly** with foil to steam-roast.
- **The Heat:** Bake 20–25 min. Stir halfway.

## C. Chicken Wings

- **The Setup:** Do **not** heat in the foil pan (they will get soggy). Place wings on a metal baking sheet
  - **The Cover:** **NO COVER.**
  - **The Heat:** Bake 10–15 min until hot and crispy.
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# 3. SIDES & SAUCES

## A. Breadsticks

- **The Setup:** Place breadsticks flat on a baking sheet
- **The Heat:** Bake 5–8 min until soft and hot (*Tip:* If you prefer them very soft, cover the sheet loosely with foil. If you prefer them crisp, bake uncovered)

## B. Quarts of Sauce (Red, Alfredo, Bolognese)

- **Stovetop (Best):** Pour into a pot. Heat on **Medium-Low**, stirring often.

Please feel free to email [hello@degidios.com](mailto:hello@degidios.com) with any issues and we'll do our best to help!