



# Catering

## FAMILY COMBOS: WE COOK, YOU ENJOY!

### HOLDING INSTRUCTIONS



*These instructions are best suited for when you have just picked up Family Combos or had our Family Combos delivered, and your guests or your family will not enjoy the food until 2-3 hours later.*

- Preheat the oven to the lowest possible temperature (170-180°F).
- If using our Family Kabob Combo or Catering Foil Containers, make sure to **remove the plastic dome lid**. However, **leave the plastic wrap on the container**. This will help retain the moisture within the container.
- The protein and rice may be stored in the oven for up to 2 hours. If keeping the food in the oven for a longer period, then this may result in the protein and rice drying out. Salads may be stored in the refrigerator.

### REHEATING INSTRUCTIONS



#### OVEN - (Chef's Recommendation)

- Preheat the oven to 350°F & wrap the meat in tinfoil.
- The foil will keep the kabob from drying out and keep all juices and flavors of the kabob.
- Tip: Try placing a small container of water in the oven to enhance the circulation of moisture.
- Bake until heated through:
  - **Chicken Kabob:** Heat for 30 min.      **Koobideh Kabob:** Heat for 30 min.
  - **Steak Kabob:** Heat for 20-30 min.      **Lamb Kabob:** Heat for 30 min.
  - **Salmon Kabob:** Heat for 25 min.      **Shrimp Kabob:** Heat for 20-25 min
- Check regularly to see that the kabobs have heated completely through. If they have not, leave them in for another 5 minutes before checking again.



#### STOVE - (Recommended if short on time)

- Turn your stove on to low or medium heat; low is preferred to avoid overcooking. Before placing the meat in the pan, heat the pan with a bit of oil or your choice of ghee. Cover the pan with a lid while reheating the meat, to retain the kabob's moisture.
- Cook until heated through:
  - **Chicken Kabob:** Cook for 4-5 minutes.      **Koobideh Kabob:** Cook for 4-5 minutes.
  - **Steak Kabob:** Cook for 4-5 minutes.      **Lamb Kabob:** Cook for 4-5 minutes.
  - **Salmon Kabob:** Cook for 3-4 minutes.      **Shrimp Kabob:** Cook for 3-4 minutes.
- Avoid overcooking.



#### MICROWAVE - (Least Recommended)

- Place meat in a microwave-safe bowl or dish. Medium heat is recommended to avoid drying out the meats.
- For more moisture, add a bit of water to the meat then cover the bowl or dish. We recommend cooking in 30s intervals and flipping in between to retain the heat.
- Microwave until heated through:
  - **Chicken Kabob:** Microwave for 30s - 1 min on each side      **Koobideh Kabob:** Microwave for 1 min on each side.
  - **Steak Kabob:** Microwave for 30s - 1min on each side.      **Lamb Kabob:** Microwave for 1 minute on each side.
  - **Salmon Kabob:** Microwave for 30 - 45 seconds on each side.      **Shrimp Kabob:** Microwave for 30 - 45 seconds on each side.
- Let stand for one minute, and always be careful when removing the cover (if you opted to cover your bowl or plate) as steam may burn.

*Heating time is approximate and may differ due to equipment differences.*