



POUTINE *Kit*

BUILD • BRAG • ENJOY

*Ovens and microwaves heat at different rates. Our timings are suggestions and may vary depending on your oven or microwave. To ensure the highest quality result, check on your food during re-heating. Always take extra caution when transporting hot dishes and liquids.

RECOMMENDED



OVEN RE-HEATING METHOD

- 1 Preheat oven to 450°F (Non-convection mode)
- 2 Place fries evenly on a non-stick baking sheet.
- 3 Bake for 6 minutes. Turn halfway through.
- !** **BE CAREFUL NOT TO OVERCOOK**
- 4 For poutines, transfer gravy/sauce into a microwave safe cup. Re-heat for 1 minute on full power and stir. Repeat if needed.

! **BE CAREFUL CONTENTS WILL BE HOT!**

- 5 Place fries in a bowl, lightly salt, add cheese, and pour sauce on top. Add other toppings as applicable. Look at you, poutine maker! Take a photo of your masterpiece and enjoy.



MICROWAVE RE-HEATING METHOD

- 1 Place fries evenly on a microwave safe plate
- 2 Heat for 1 ½ to 2 minutes at full power
- 3 Turn fries and reheat again for 1½ to 2 minutes at full power
- 4 Reheat gravy/sauce in a microwave safe dish for 1 minute on full power, stir and repeat if necessary.

! **BE CAREFUL CONTENTS WILL BE HOT!**

- 5 Place fries in a bowl, lightly salt, add cheese, and pour sauce on top. Add other toppings as applicable. Serve and enjoy.