

Contents

Maple Glazed Seitan Roast
Sage Cranberry Glaze Meatloaf

Southern Bacon Green Bean & Potatoes
Mashed Potatoes
Mac & Yease
Nana's Cornbread Stuffing
Sweet Cornbread

Skillet Gravy
Citrus Pear Cranberry Sauce
Salted Caramel Apple Pie
Pumpkin Praline Cheesecake Pie

Maple Glazed Seitan Roast

OVEN

1. Preheat the oven to 350-400°F.
2. Add 2 tablespoons of water and cover with aluminum foil.
3. Bake for 15-20 minutes. Check to see if the center is warm.
4. Heat an additional 5 minutes if necessary.
5. Serve once hot and steaming.

MICROWAVE

1. Place seitan on a microwave safe plate.
2. Microwave on high for 3 minutes.
3. Check and heat for additional 1-2 minutes, or until hot.

STOVETOP

1. Heat a sauté pan over medium.
2. Add seitan and don't forget the glaze!
3. Add about 2 tablespoons of water to the pan and cover with a lid.
4. Turn up the heat to medium high and let come to a simmer (about 2 minutes).
5. Once the seitan is simmering, turn the heat off and serve.

Sage Cranberry Glaze Meatloaf

OVEN

1. Preheat the oven to 250°F. If your oven heats fast, you can opt to preheat it to 225°F instead.
2. Place your leftover meatloaf in a shallow baking dish. Drop 1 to 2 tablespoons of water or veggie broth to avoid drying out the plant meat. You don't want to overdo it either, otherwise you'll be left with soggy meatloaf.
3. Cover the dish with aluminum foil and place it on the center rack of the oven. Reheat for 25-30 minutes.

MICROWAVE

While the oven is the best method for heating, the microwave is the easiest. It's also perfect if you're only reheating a few slices.

1. To start, place meatloaf slices in a single layer on a microwave-safe plate. Do not reheat a whole loaf in the microwave – this will only leave you with a dry exterior and cool interior. Yikes!
2. Cover the plate with a damp paper towel.
3. Reheat the slices for a minute on a low setting. Don't be tempted to increase the temperature because this won't allow the plant meat to warm evenly.
4. Check the temperature, it should be hot to the touch, if it's not hot enough yet, place it back in the microwave and reheat in 30-second increments. There's no one specific duration for reheating meatloaf because every microwave differs from one another.

AIR FRYER

The air fryer is a good option, too, especially if you used it to cook your meatloaf.

1. Start by lining the basket with air fryer parchment paper. Spray both sides of your meatloaf slices with cooking spray.
2. Reheat meatloaf slices for 3-5 minutes at 350°F

STOVETOP

The skillet is another great tool for reheating meatloaf slices. Here's how:

1. Preheat your skillet with oil or vegan butter
2. The temperature of your burner will depend on your desired consistency. If you want crisp edges, reheat your meatloaf at medium heat. If you want it tender all the way, reheat it at medium low.
3. Once your skillet is warm, add the meatloaf slices. Flip them every so often to ensure even cooking. But if you want it to form a crisp crust, flip it less.
4. If you notice your pan getting dry, add 1-2 tablespoons of water or veggie broth.
5. You'll want the meatloaf to be hot to the touch when it's ready.

Southern Bacon Green Bean & Potatoes

OVEN

1. Preheat to 350°F.
2. Add green beans and potatoes to a baking dish and 1-2 tbsp of water to help steam. Cover with aluminum foil.
3. Bake for 10-15 minutes, or until heated through.
4. Serve hot.

MICROWAVE

1. Transfer green beans and potatoes to microwave-safe container and cover with plastic wrap to create a airtight seal.
2. Microwave on high for about 3 minutes. Check temp
3. Heat on high for additional 1-2 minutes if necessary.
4. Serve hot.

STOVETOP

1. Heat a sauté pan over medium. Once the pan is hot, add in the green beans and potatoes.
2. Add about 2 tablespoon of water to the pan and cover with a lid.
3. Turn up the heat to medium high and let come to a simmer (about 2 minutes).
4. Once the green beans and potatoes are hot and steaming, turn the heat off and serve.

Mashed Potatoes

OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to touch, about 10 minutes.
3. Serve warm.

MICROWAVE

1. Transfer to microwave-safe container and heat on high for about 3-5 minutes.
2. Stir to distribute the heat.
3. Heat on high for additional 1-2 minutes if necessary.
4. Serve warm

Mac & Yease

OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to the touch, about 10 minutes.
3. Serve warm.

MICROWAVE

1. Transfer to microwave-safe container and heat on high for about 3-5 minutes.
2. Stir to distribute the heat.
3. Heat on high for additional 1-2 minutes or until hot.
4. Serve warm

Nana's Cornbread Stuffing

OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to touch, about 10-15 minutes, stirring halfway through.
3. Serve warm.

MICROWAVE

1. Transfer to microwave-safe container.
2. Microwave on high for 2-3 minutes, stirring after each minute to distribute heat.
3. Serve warm.

Sweet Cornbread

Store in a cool, dry place until ready to serve. If desired, use one of the following methods to warm before serving:

OVEN

1. Preheat the oven to 350°F.
2. Cover tray with aluminum foil to avoid burning.
3. Place tray in the oven (If you are reheating cornbread leftovers, place them on a baking sheet) and bake for 10-15 minutes. Don't exceed 15 minutes or the bread will become too dry.
4. Remove cornbread from the oven. Brush it lightly with vegan butter if you want to add more flavor (optional). Allow to cool slightly before serving.

MICROWAVE

1. Set the microwave to the reheating setting (or lower power level).
2. Transfer the cornbread in a microwaveable container. Cover with a lid, plastic wrap, or a glass plate.
3. Cook for 20-30 seconds (depending on the size of the loaf). You may set your timer longer but be careful because it will dry out fast! Make sure to reheat at a lower temperature to ensure moistness and lightness of the cake.
4. Take the container out. Again, you may brush with vegan butter, but this is optional. Allow to cool slightly before serving.

Skillet Gravy

STOVETOP

1. Pour the gravy into a sauce pan.
2. Add 2-4 tablespoons of water to the pan.
3. Heat in the stove over medium-high heat until bubbling in the middle.

Citrus Pear Cranberry Sauce

Keep refrigerated until ready to serve.

Salted Caramel Apple Pie

OVEN

1. Heat your oven to 350°F.
2. Place the pie on a baking sheet and tent with foil.
3. Bake until heated through; a room temperature pie will take 10-20 minutes to heat through. If the pie was in the fridge, it may take 20 minutes or more.
4. You want it warm, not hot.
5. Plate and serve with ice cream!

Pumpkin Praline Cheesecake Pie

Keep refrigerated.

To serve, use a knife dipped in hot water to make clean slices.