



Easter 2024

HEATING INSTRUCTIONS

All items are fully cooked except where indicated. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into the thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

Entrées

Preheat oven to 350°F before heating, unless otherwise indicated.

Roasted Salt & Pepper Prime Rib

Remove packaging and place prime rib in a roasting pan. Heat in preheated oven for 45–60 minutes or until heated to an internal temperature of 130°F—being careful not to overcook.* The crust should be crisped and browned. Rest 10 minutes before slicing.

Herb & Red Wine—Braised Lamb Shanks

Bring a large pot of water to a boil. Gently lower packaged lamb shanks into the water. Simmer 15–20 minutes or until heated through. Use tongs to carefully remove from the hot water. Open packaging and serve with warm braising liquid.

Champagne Dijon Salmon

Transfer salmon from packaging to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes—being careful not to overcook. Transfer to a serving dish.

Maple Bourbon Ham and Premium Spiral-Sliced Ham

Remove packaging and place ham cut-side down on an oven-safe rack fitted within a roasting pan. Add ¼ inch water to bottom of pan and cover with aluminum foil. If adding our Brown Sugar Citrus Glaze, do not add water to pan. Bake in preheated oven for 45–60 minutes (or 7–8 minutes per pound) until heated to an internal temperature of 140°F—being careful not to overcook. Pour entire container of glaze over ham, cover with foil and bake as directed—basting during the last 15 minutes.

Roasted Turkey Breast

Remove packaging and place turkey breast in a roasting pan. Heat in preheated oven for 25–30 minutes or until heated through and skin is golden brown. Rest 10 minutes before carving and serve with warmed Lemon Butter Sauce, if applicable.

Quiche

Remove wrap and gently remove quiche from foil pan. Place on a lined baking sheet and bake uncovered for 35 minutes or until warmed through and golden brown.

Five-Cheese Lasagna

Keep covered in provided oven-safe packaging and bake in preheated oven for 45 minutes, then uncover and bake until cheese is golden brown and bubbling and lasagna is heated through (about 10–15 minutes). Rest 10 minutes before serving.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*

Note: Please refrigerate all items upon receiving them. Menu items not included within these heating instructions are best served cold or at room temperature. Caution: Dishes and contents will be hot when removed from oven, stove or microwave.

Sides

Oven-Safe Packaging Provided

OVEN *(preferred method)*

Preheat oven to 350°F. Heat uncovered, unless otherwise indicated, for the suggested length of time or until heated through.

10–15 minutes

- Green Beans with Sea Salt & Cracked Pepper
- Lemon-Dill Carrots
- Chef's Blend Roasted Mushrooms *(cover with oven-safe lid or foil)*
- Roasted Fingerlings with Lemon

20–30 minutes

- Sour Cream & Chive Mashed Potatoes *(cover with oven-safe lid or foil)*

30–40 minutes

- Macaroni & Cheese *(cover with oven-safe lid or foil, then uncover for final 10–15 minutes to brown)*

Soups & Sauces

STOVETOP *(preferred method)*

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then stir and check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Appetizers & Hors d'Oeuvres

Crab Bites, Goat Cheese Stuffed Mushrooms and Spinach Artichoke Puffs

OVEN *(preferred method)*

Preheat oven to 350°F. Transfer appetizers to a lined baking sheet. Heat for 10–12 minutes until heated through and crispy.

MICROWAVE

Note: For best results, heat all items in the oven.

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 1 minute, then check temperature. Microwave for additional 1-minute intervals as needed until heated through.

Bakery

Brioche Rolls

Preheat oven to 350°F. Place rolls on an ungreased baking sheet and heat for 4–8 minutes or until warm.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Note: Please refrigerate all items upon receiving them. Menu items not included within these heating instructions are best served cold or at room temperature. Caution: Dishes and contents will be hot when removed from oven, stove or microwave.

