



Easter 2022 | Reheating Instructions

Reheat all items to internal temperature of 165°F

Roasted Boneless Turkey Breast:

1. All Turkey Breasts are fully cooked and can be served at room temperature.
2. Preheat oven to 350°F.
3. Remove Turkey Breast from refrigerator and allow to sit at room temperature for one hour.
4. Remove any packaging and place Turkey on a wire rack in roasting pan or create a rack by placing Turkey on coarsely chopped root vegetables.
5. Add 1 cup of water to bottom on pan, do not submerge turkey in water.
6. Cover pan tightly with foil and bake for 1-1 ½ hours.
7. Remove foil and bake for an additional 10 minutes to brown skin (optional)
8. Check the internal temperature of the turkey breast, 165°F
9. Allow Turkey to rest for 10 minutes before carving.

Prime Rib 3 pounds/2 bone-in ribs:

1. Preheat oven to 350°F.
2. Remove Rib from refrigerator and allow to sit at room temperature for one hour.
3. Remove any packaging and place rib on rack in a roasting pan or create a rack with coarsely chopped root vegetables.
4. For additional flavor, add 1 cup of red wine or beef stock to bottom of pan.
5. Cover with foil and heat for 1- 2.5 hours or until rib reaches desired temperature.
6. Allow rib to rest for 15 minutes before slicing.

Salmon:

1. All Salmon sides are fully cooked and can be served at room temperature.
2. Preheat oven to 350°F.
3. Remove the Salmon from the refrigerator 30 minutes before cooking.
4. Remove any packaging and place in a foil-covered baking dish and pour one cup of white wine or fish stock around the salmon.
5. Cover with foil and bake for 15 minutes or until Salmon reaches desired doneness

Spiral Ham:

1. All Hams are fully cooked and can be served room temperature
2. To heat, pre heat oven to 350°F.
3. Remove any packaging and place ham in roasting pan, add 1 cup of water for additional flavor and cover tightly with foil.
4. Heat for approximately 5-8 minutes per pound.

Quiche:

1. Preheat oven to 350°F.
2. Remove any packaging and place quiche in baking dish.
3. Bake uncovered for 20-25 mins or until heated through to 165 F.

Scalloped Potatoes:

1. Preheat oven to 350°F.
2. Place Scalloped Potatoes in a baking dish and cover tightly with foil.
3. Bake for 20-25 minutes covered.
4. Remove foil and bake for an additional 10 minutes or until golden brown.

Mashed Potatoes

1. Preheat oven to 350°F.
2. Remove all packaging and place Mashed Potatoes into a baking dish and cover tightly with foil.
3. Heat for 10 minutes, check temperature, if needed then stir and cook additional 10 minutes
4. To warm them on the stove top, place in a pot and stir frequently over low heat until hot, adding more milk and/or butter to your liking.

Heirloom Fingerling Potatoes

1. Preheat oven to 350°F.
2. Remove all packaging and place side in a foil-covered baking dish
3. Bake in oven for 15-20 mins, or until hot.

Maple Glazed Baby Carrots:

1. Remove all packaging and place in a saucepan over low heat and warm carrots.
2. Stir gently and frequently until carrots are hot.

Spring Pea Risotto:

1. Preheat oven to 350°F.
2. Spray a baking dish with non-stick spray, add risotto and cover with foil.
3. Bake Risotto for 15-20 minutes, or until hot.

Brussels Sprouts & Spring Asparagus:

1. Preheat oven to 350°F.
2. Remove all packaging and place salmon in a foil-covered baking dish.
3. Back in oven for 15-20 mins, or until hot.

Turkey Gravy & Prime Rib Au Jus:

1. Pour item into a heavy saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally until hot.

Note: All side dishes can also be heated in microwave. Place in microwavable safe dish. Heat until hot.