














Holiday Feast for 4 Heating Instructions

Cooking time may vary slightly based on the fluctuation of internal oven temperature.

PRIME RIB		WHIPPED POTATOES	
 HEAT IN OVEN	 HEAT ON STOVE TOP (RECOMMENDED)	 HEAT IN MICROWAVE	
<ol style="list-style-type: none"> Preheat oven to 225°F. Place in oven safe pan and place in preheated oven. For Medium Rare doneness, cook for 1 ½ Hours or until internal temperature reaches 130°F. To increase doneness, cook for additional 10 minutes per each desired temperature increase: <ul style="list-style-type: none"> • Medium - cook additional 10 minutes or internal temperature of 140°F • Medium Well - cook an additional 20 minutes or internal temperature of 145°F • Well Done - cook an additional 30 minutes or internal temperature reaches 155°F Remove from oven and allow to rest for at least 15 minutes. Slice to desired thickness and serve with Au Jus. 	<ol style="list-style-type: none"> Place in a small pot and cook over medium heat on stove top. Stirring frequently until heated throughout. 	<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 2 minutes. Remove lid and stir and cook for an additional 2 to 4 minutes until heated throughout. 	
AU GRATIN POTATOES			
 HEAT IN OVEN (RECOMMENDED)		 HEAT IN MICROWAVE	
<ol style="list-style-type: none"> Preheat oven to 350°F. Place in oven safe pan and place in oven. Cook for 15 to 20 minutes until heated throughout. Remove from oven and allow to rest for 5 minutes before serving. 		<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 2 minutes. Remove lid and stir and cook for an additional 2 to 4 minutes until heated throughout. 	
AU JUS			
HEAT ON STOVE TOP (RECOMMENDED)	HEAT IN MICROWAVE		
<ol style="list-style-type: none"> Place in a small pot and place on stove top on medium heat. Allow to cook until heated throughout, stirring frequently. 	<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 2 minutes. Remove lid and stir and cook for an additional 1 to 2 minutes until heated throughout. 		
THICK-CUT VEGETABLES			
 HEAT IN OVEN (RECOMMENDED)	 HEAT IN MICROWAVE		
<ol style="list-style-type: none"> Preheat oven to 350°F. Place in oven safe pan and place in oven. Cook for 15 to 20 minutes until heated throughout. Remove from oven and allow to rest for 5 minutes before serving. 	<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 2 minutes. Remove lid and stir and cook for an additional 2 to 4 minutes until heated throughout. 		
SEAFOOD TOMATO BISQUE			
 HEAT IN OVEN (RECOMMENDED)		 HEAT IN MICROWAVE	
<ol style="list-style-type: none"> Place in a small pot and place on stove top on medium heat. Allow to cook until heated throughout, stirring frequently. 		<ol style="list-style-type: none"> Place soup in a microwavable bowl. Cook in microwave for 2 minutes remove and stir and cook for an additional 1 to 2 minutes until internal temperature reaches 165°F. 	
MACARONI AND CHEESE			
 HEAT IN OVEN (RECOMMENDED)		 HEAT IN MICROWAVE	
<ol style="list-style-type: none"> Preheat oven to 350°F. Place in oven safe pan and place in oven. Cook for 15 to 20 minutes until heated throughout. Remove from oven and allow to rest for 5 minutes before serving. 		<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 2 minutes. Remove lid and stir and cook for an additional 2 to 4 minutes until heated throughout. 	
CREAMED SPINACH			
 HEAT ON STOVE TOP (RECOMMENDED)		 HEAT IN MICROWAVE	
<ol style="list-style-type: none"> Place in a small pot and cook over medium heat on stove top. Stirring frequently until heated throughout. 		<ol style="list-style-type: none"> Leaving in container, place in microwave and cook for 1 minutes. Remove lid and stir and cook for an additional 1 to 2 minutes until heated throughout. 	