



# REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

MEALS FOR TWO	<p><b>HAM MEAL FOR TWO</b></p> <p><b>SALMON MEAL FOR TWO</b></p>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Cover loosely with foil and place in oven. Heat for 15-25 minutes.</p>
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ENTRÉES	<p><b>SPIRAL HAM WITH STONE GROUND MUSTARD</b></p>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Remove ham from the refrigerator and allow it to sit out for 30 minutes. Remove the plastic lid and remove the mustard and set aside. Using the container the ham comes in, add a ½ inch of water to the bottom of the container. Cover with foil and place in the oven for 12 minutes per lbs, until ham reaches 140°F.</p>
	<p><b>GRILLED SALMON FILLETS WITH LEMON AIOLI</b></p>	<p><b>Oven:</b> Preheat your oven to 350°F.</p> <p>Remove the plastic lid and aioli. Cover loosely with foil and place in the oven for approximately 15 minutes until the salmon reaches 140°F.</p>
	<p><b>BONELESS LEG OF LAMB WITH GARLIC &amp; ROSEMARY</b></p>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Let lamb come to room temperature by sitting out for 30 minutes. Place in a roasting pan with a ¼ cup of water and cover loosely with aluminum foil. Heat for approximately 30 minutes or until internal temperature is 140°F.</p>
	<p><b>STUFFED ACORN SQUASH WITH QUINOA CHICKPEA BRUSSELS SPROUTS AND FETA CHEESE</b></p>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Let the acorn squash come to room temperature by sitting out for 30 minutes. Place in a roasting pan and cover loosely with aluminum foil. Heat for approximately 15 minutes or until internal temperature is 140°F.</p>

SIDES	<b>SCALLOPED POTATOES</b>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Remove the plastic lid and cover loosely with foil. Place in the oven for 30 minutes. Remove foil and bake for another 10 minutes to brown the top of the potatoes.</p>
	<b>BASMATI LEMON RICE</b>	<p><b>Microwave:</b> Remove the plastic lid. Drizzle a couple of tablespoons of water over the rice. Cover it with a damp paper towel and microwave it for about 1 or 2 minutes, until it's hot. Fluff with a fork before serving.</p>
	<b>HERB ROASTED FINGERLING POTATOES</b>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Place potatoes on a cookie sheet pan and reheat for about 15 minutes.</p>

VEGETABLES	<b>ORGANIC MINTED CARROTS</b>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Place carrots on a cookie sheet pan and reheat for about 15 minutes.</p>
	<b>HARICOT VERT-GREEN BEANS</b>	<p><b>Stove Top:</b> Place green beans in a skillet over medium heat. Sauté until heated through. Season with salt and pepper.</p>
	<b>GRILLED ASPARAGUS</b>	<p><b>This item does not require reheating.</b></p>

À LA CARTE	<b>CLASSIC CRAB CAKES WITH AIOLI</b>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Remove aioli and set aside. Place crab cakes on a cookie sheet pan and place in the oven for 15-20 minutes, until crab cakes reach 140°F.</p>
	<b>QUICHE LORRAINE</b>	<p><b>Oven:</b> Preheat to 350°F.</p> <p>Remove quiche from packaging and place in an oven safe pan or dish. Cover loosely with foil and place in the oven for 15-25 minutes until quiche reaches 140°F.</p>
	<b>CEDAR PLANKED SALMON BOARD</b> <b>RUSTIC ROLLS</b> <b>DEVILED EGGS</b> <b>CAPRESE ARTICHOKE</b> <b>ALL DESSERTS</b>	<p><b>These items do not require reheating.</b></p>