



Heat n' Serve **HOLIDAY FAMILY MEAL TO-GO**

From your oven to table in 1.5 hours or less



EASY-TO-FOLLOW HEATING INSTRUCTIONS
TO SAVOR THE MOST OF YOUR CHRISTMAS DINNER

Heating DIRECTIONS

Follow for a warm and flavorful holiday

TIMING TIPS (Be sure to refrigerate until ready to prepare)

1. Pre-heat oven to 275 deg Fahrenheit. Begin cooking Ham in our oven-safe pans for approximately 1.5 hours.
2. Begin cooking any oven sides in our oven-safe pans after 1 hour.
3. As products finish cooking, cover each dish tightly with aluminum foil to retain the heat
4. Warm the Parker House Rolls last



Spiral Cut Glazed **HAM**

Preheat oven to 275 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 275 degrees Fahrenheit for 90 minutes. .

Heating DIRECTIONS

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TIMING TIPS (Be sure to refrigerate until ready to prepare)

1. Pre-heat oven to 275 deg Fahrenheit. Begin cooking prime rib in our oven-safe pans for approximately 45 minutes.
2. Begin cooking any oven sides in our oven-safe pans 1 hour prior to serving.
3. As products finish cooking, cover each dish tightly with aluminum foil to retain the heat
4. Warm the Parker House Rolls last



Prime RIB

Preheat oven to 275 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 275 degrees Fahrenheit for 45 minutes until warm or desired doneness.

Heating DIRECTIONS

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TIMING TIPS (Be sure to refrigerate until ready to prepare)

1. Pre-heat oven to 300 deg Fahrenheit. Begin cooking lasagna in our oven-safe pans for approximately 60 minutes.
2. Begin cooking any oven sides in our oven-safe pans 1 hour prior to serving.
3. As products finish cooking, cover each dish tightly with aluminum foil to retain the heat
4. Warm the Parker House Rolls last



Seafood LASAGNA

Preheat oven to 300 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 400 degrees Fahrenheit for 60 minutes.

Heating DIRECTIONS

OVEN SIDES



Mashed **Potatoes**

Preheat oven to 400 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 400 degrees Fahrenheit for 40 minutes. Heat until mashed potatoes reach 165 degrees Fahrenheit.

Sweet Potato **CASSEROLE**

Preheat oven to 400 deg Fahrenheit. Remove lid and place in the oven using the oven-safe pan provided. Bake at 400 degrees Fahrenheit for 45 minutes. Heat until casserole reaches 165 deg Fahrenheit.



Fresh **GREEN BEANS**

On the stove top over medium heat add green beans to a sauce pot with two cups of water. Simmer for 30 minutes covered. After simmering for 30 minutes, add butter and almonds and mix in with the beans. Heat until green beans reaches 165 deg Fahrenheit.

Macaroni and **Cheese**

Preheat oven to 400 deg Fahrenheit. Remove lid and place in the oven using the oven-safe pan provided. Bake at 400 degrees Fahrenheit for 45 minutes. Heat until mac n cheese reaches 165 deg Fahrenheit.



Heating DIRECTIONS

Finishing touches



Roasted **CORN**

In a medium size skillet, add 3/4 cup of water and bring to a low simmer. Stir in corn from packaging and add 1/2 cup of butter (optional). Continually stir corn until temperature reaches 165 degrees. Remove from heat, cover and serve hot.

Sweet **PARKER HOUSE ROLLS**

Preheat oven to 400 deg Fahrenheit. Cover loosely with aluminum foil and place into the oven in the provided oven-safe pan. Bake for 5 minutes and then check.



Bread **PUDDING**

Preheat oven to 400 deg Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 400 degrees Fahrenheit for 15 minutes. Heat until interior temperature reaches 140 degrees Fahrenheit. Empty the bourbon sauce provided evenly over the top of the warmed bread pudding. Cut in squares, serve and enjoy.

Pecan and Apple **PIE**

May be served at room temperature or heated in a microwave. Serve with fresh whipped cream. For a holiday twist, make it a turtle with a drizzle of chocolate and caramel sauce

