

# EASTER AT HOME

## REHEATING INSTRUCTIONS

### OVEN REHEATING

- Oven should be preheated to 375° (except where noted).
- Aluminum containers are all oven safe, or place in your own baking pan. Remove all plastic packaging before cooking.
- Please remove lid to reheat (except where noted).
- Times may vary depending on the oven and the amount of food in the oven.
- All food should be heated to an internal temperature of 135° (except where noted).
- We recommend allowing all items to sit at room temperature for 30 minutes -- 1 hour prior to cooking



ITEM	REHEAT TIME*
<b>Quiches</b>	8-12 min
<b>Cinnamon Rolls</b> Let cream cheese frosting come to room temperature. Once rolls are baked, remove from oven and immediately smear with cream cheese icing.	5-7 min
<b>Skillet Cornbread</b>	5-7 min
<b>Buttermilk Biscuits</b>	5 min
<b>Glazed Bacon Lollis</b>	5 min
<b>Garlic Black Pepper Wings</b> Toss in a bowl with sauce after reheating.	10-12 min
<b>Spinach Dip, Hot Crab &amp; Artichoke Dip</b> Place in oven-proof or emptied tortilla round container. Bake until bubbling and browning on top. If desired, heat tortilla rounds separately for the last three minutes of cooking time.	20-24 min
<b>Beyla Honey-Glazed Carrots &amp; Sweet Onions</b>	20 min
<b>Asparagus</b>	20 min
<b>Potatoes Au Gratin</b> <i>Optional:</i> after baking, broil for a few minutes.	25-35 min
<b>Seven Cheese Macaroni</b> ( <i>cover with foil</i> )	35-40 min
<b>Rosemary Roasted Chicken</b> Serve with heated chicken jus.	20-25 min
<b>Beyla Honey-Glazed Salmon</b> Spread glaze evenly across top of the salmon. Cook to an internal temperature of 145°.	25-35 min
<b>Honey-Glazed Spiral Baked Ham</b> ( <i>cover with foil</i> ) Heat until piping hot.	25-30 min
<b>Hashbrown Casserole</b>	30-35 min

### Pickled Veggie Potato Salad

Keep refrigerated. Let sit out at room temperature for 1 hour prior to serving.



### Devil-ish Eggs

1. Remove egg halves from container and arrange on serving plate.
2. Using a tablespoon, place a dollop of egg salad in each egg white half.
3. Lightly salt and pepper if desired.

### Flourless Limoncello Almond Torte

Keep refrigerated. Let sit at room temperature for 30 minutes before serving.

### Fancy Flourless Chocolate Cake

Keep refrigerated. Let sit at room temperature for 1 hour before serving.

### Eggplant Parm

13-18 min

1. Remove eggplant from refrigerator and allow to sit at room temperature for 30 minutes - 1 hour.
2. Preheat oven to 375°.
3. Cover eggplant parm with foil and heat covered until warm about 13-18 minutes. (You may also move to microwave-

safe container and reheat in microwave for about 45 seconds - 1.5 minutes.)

4. On stovetop, reheat marinara on medium heat stirring occasionally until piping hot.
5. Pour over heated eggplant and sprinkle with cheese.

### Spatchcock Half Turkey

90 min - 2 hours

1. Allow turkey to rest at room temperature for 45 minutes. Preheat oven to 375°.
2. Cover front and back of turkey with provided seasoning and place back on vegetables skin side up. (Optional: You can rub both sides of turkey with olive oil or melted butter prior to seasoning.)
3. Pour 2 cups of water in the bottom of the pan.
4. Place turkey pan uncovered

on center rack of oven; roast for 40 minutes. Baste with pan juices. Bake for an additional 40 minutes and baste again. Roast 10-30 more minutes until internal temperature of 155° in the thickest part of the breast. (The temperature will increase to 165° after removing from the oven.)

5. Remove from oven and allow to rest for 20 minutes before carving. Serve with warmed black pepper sage gravy.

### Classic Lamb Racks

35 min

1. Remove lamb racks and chimichurri from refrigerator 1 hour prior to cooking.
2. Preheat oven to 375°.
3. Remove lid from pan, place lamb in roasting pan on middle oven rack.
4. Heat for 35 minutes. Use a meat thermometer to make sure meat has reached an internal

temperature of your choosing (see temperature guide below) before removing from the oven. If lamb has not reached optimal temperature, set timer for an additional 5 minutes and then check again.

5. Allow meat to rest for 15 minutes before serving.
6. Serve with room temperature mint chimichurri.

### Herb-Crusted Prime Rib

up to 3 hrs

1. Let sit at room temperature for 1 hour prior to cooking.
2. Preheat oven to 225° and set oven rack in the center of the oven.
3. Fully unwrap prime rib, and place pan directly in the middle of the oven.
4. Cook meat for 2 hours and 30 minutes for rare meat. Use a meat thermometer to make sure meat has reached an internal temperature of your choosing (see temperature guide below) before removing from the oven. If prime rib

has not reached optimal temperature, set timer for an additional 5 minutes and then check again.

5. Take prime rib out of the oven once it has reached the correct temperature. Cover roast with a moistened dish towel, and let sit for 20 minutes before serving. This helps retain the juices inside of the prime rib.
6. Serve your prime rib with heated au jus and chilled horseradish cream.



To get an accurate internal temperature reading, stick your thermometer into the very center of the roast from the side.

#### PRIME RIB TEMPERATURE GUIDE

Rare: 120° Medium Rare: 127-132°  
Medium: 133-138° Well Done: 145°

### STOVETOP REHEATING



#### Chicken Jus, Prime Rib Au Jus, and Black Pepper Sage Gravy

Reheat on the stovetop in a saucepan on medium low heat until warm.

#### Zucchini & Peas

Reheat in a sauté pan over medium heat until warmed throughout.