

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 165° (except where noted).
- We recommend allowing all items to sit at room temperature for 30 minutes - 1 hour prior to cooking.



ITEM	REHEAT TIME
Quiches	8-12 min
Cinnamon Rolls 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
Skillet Cornbread	5-7 min
Buttermilk Biscuits	5 min
Glazed Bacon Lollis	5 min
Garlic Black Pepper Wings Toss in a bowl with sauce after reheating.	10-12 min
Spinach Dip, Hot Crab & Artichoke Dip Place dip in oven-proof container. Bake until bubbling and browning on top.	20-24 min
Beyla Honey-Glazed Carrots & Sweet Onions	20 min
Roasted Jumbo Asparagus	20 min
Potatoes Au Gratin <i>Optional:</i> after baking, broil for a few minutes.	18-22 min
Seven Cheese Macaroni <i>(cover with foil)</i>	35-40 min
Rosemary Roasted Chicken Serve with heated chicken jus.	20-25 min
Beyla Honey-Glazed Salmon Spread glaze evenly across top of the salmon. Cook to an internal temperature of 145°.	25-35 min
Honey-Glazed Spiral Baked Ham <i>(cover with foil)</i> Heat until piping hot.	25-30 min
Veggie Loaf Cook to an internal temperature of 140°. Serve with heated mushroom gravy.	16-18 min
Hashbrown Casserole	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.

Spatchcock Half Turkey

ROASTING TIME:
up to 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

ROASTING TIME:
up to 3 hours

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.

TEMPERATURE GUIDE

Rare: **120°-126°** Medium Rare: **127°-132°**
Medium: **133°-138°** Well Done: **145°**

STOVETOP REHEATING



Chicken Jus, Prime Rib Au Jus, and Black Pepper Sage Gravy, Mushroom 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.