

COOKING INSTRUCTIONS

Beef Tenderloin with Horseradish Chive Butter

Conventional Oven Instructions

- Pre-heat oven to 350°F.
- Remove lid and compound butter from container.
- Place tenderloin into pre-heated oven for 22-24 minutes or until internal temperature reaches 145°F. Or, increase cooking time for desired doneness.
- Remove tenderloin from oven, top with butter, and return to oven for 1 minute to soften butter.
- Serve immediately.

Sautéed Spring Peas

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid and place into preheated oven for 10-12 minutes or until hot.
- Remove from oven and serve immediately.

Microwave Oven Instructions

- Remove lid from container.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Serve immediately.

Roasted Herb Fingerling Potatoes

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid from container and set aside herb oil.
- Place into preheated oven for 11-13 minutes or until hot. Mix halfway through heating.
- Drizzle herb oil over potatoes and serve immediately.

Microwave Oven Instructions

- Remove lid from container and set aside herb oil.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Drizzle herb oil over potatoes and serve immediately.

To Plate:

- Mound potatoes at 3 o'clock on a dinner plate.
- Place vegetables at 9 o'clock.
- Place beef tenderloin at 6 o'clock.

COOKING INSTRUCTIONS

Chicken with Olives and Dates

Conventional Oven Instructions

- Pre-heat oven to 350°F.
- Remove lid from container, cover with foil and place on a cookie sheet. Place in pre-heated 350°F oven.
- Heat for approximately 20 minutes, remove foil and heat for another 10 minutes or until internal temperature reaches 165°F. Mix halfway thru heating.
- Remove from oven and serve immediately

Sautéed Spring Peas

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid and place into preheated oven for 10-12 minutes or until hot.
- Remove from oven and serve immediately.

Microwave Oven Instructions

- Remove lid from container.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Serve immediately.

Parsnip Whipped Potatoes

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid from container.
- Place into preheated oven for 15-17 minutes or until hot. Mix halfway through heating.
- Serve immediately.

Microwave Oven Instructions

- Remove lid from container.
- Place container into microwave oven and heat on high for 3 minutes.
- Stir and heat on high for 3 more minutes or until hot.
- Serve immediately.

To Plate:

- Mound potatoes at 3 o'clock on a dinner plate.
- Place vegetables at 9 o'clock.
- Place chicken breast at 6 o'clock and pour sauce over chicken.

COOKING INSTRUCTIONS

Oven-Roasted Lobster Tail

Conventional Oven Instructions

- Pre-heat oven to 350°F.
- Remove lid and compound butter from container.
- Place into pre-heated oven for 23-25 minutes or until internal temperature reaches 145°F.
- Remove from oven, top with butter, and serve immediately.

Sautéed Spring Peas

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid and place into preheated oven for 10-12 minutes or until hot.
- Remove from oven and serve immediately.

Microwave Oven Instructions

- Remove lid from container.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Serve immediately.

Roasted Herb Fingerling Potatoes

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid from container and set aside herb oil.
- Place into preheated oven for 11-13 minutes or until hot. Mix halfway through heating.
- Drizzle herb oil over potatoes and serve immediately.

Microwave Oven Instructions

- Remove lid from container and set aside herb oil.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Drizzle herb oil over potatoes and serve immediately.

To Plate:

- Mound potatoes at 3 o'clock on a dinner plate.
- Place vegetables at 9 o'clock.
- Place lobster tail at 6 o'clock.

COOKING INSTRUCTIONS

Oven-Roasted Lobster Tail

Conventional Oven Instructions

- Pre-heat oven to 350°F.
- Remove lid and compound butter from container.
- Place into pre-heated oven for 23-25 minutes or until internal temperature reaches 145°F.
- Remove from oven, top with butter, and serve immediately.

Beef Tenderloin with Horseradish Chive Butter

Conventional Oven Instructions

- Pre-heat oven to 350°F.
- Remove lid and compound butter from container.
- Place tenderloin into pre-heated oven for 22-24 minutes or until internal temperature reaches 145°F. Or, increase cooking time for desired doneness.
- Remove tenderloin from oven, top with butter, and return to oven for 1 minute to soften butter.
- Serve immediately.

Sautéed Spring Peas

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid and place into preheated oven for 10-12 minutes or until hot.
- Remove from oven and serve immediately.

Microwave Oven Instructions

- Remove lid from container.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Serve immediately.

Roasted Herb Fingerling Potatoes

Conventional Oven Instructions

- Preheat oven to 350 °F.
- Remove lid from container and set aside herb oil.
- Place into preheated oven for 11-13 minutes or until hot. Mix halfway through heating.
- Drizzle herb oil over potatoes and serve immediately.

Microwave Oven Instructions

- Remove lid from container and set aside herb oil.
- Place container into microwave oven and heat on high for 1 1/2 minutes.
- Stir and heat on high for 1 1/2 more minutes or until hot.
- Drizzle herb oil over potatoes and serve immediately.

To Plate:

- Mound potatoes at 3 o'clock on a dinner plate.
- Place vegetables at 9 o'clock.
- Place lobster tail and beef tenderloin at 6 o'clock.

COOKING INSTRUCTIONS

Challah French Toast Casserole

Conventional Oven Instructions

- Preheat oven to 325° F.
- Remove lid from container and place in preheated oven for 15-20 minutes.
- Serve immediately.

Microwave Oven Instructions

- Remove lid from container and place directly into microwave oven.
- Heat on high heat for approximately 1-2 minutes. Serve immediately.

Italian Sausage and Arugula Quiche

Conventional Oven Instructions

- Preheat oven to 350° F.
- Remove item from packaging and place in preheated oven for 20 minutes or until internal temperature reaches 165° F.
- Serve immediately.

Microwave Oven Instructions

- Transfer to microwave-safe dish and heat on high for approximately 3-5 minutes or until internal temperature reaches 165° F.