



MOTHER'S DAY MEALS

COOKING INSTRUCTIONS

MOTHER'S DAY BRUNCH

QUICHE

Conventional Oven

Preheat oven to 350°F. Remove quiche from packaging and place on sheet pan. Place in center of preheated oven and bake for 35 minutes, until quiche is a light golden brown or until internal temperature reaches 165°F.

BACON

Conventional Oven

Preheat oven to 400°F. Place two wire racks over two sheet pans lined with foil and lay bacon slices over racks. Bake for 14-18 minutes or until bacon is crisp, rotating pans halfway through. Let bacon cool over paper towels until ready to use.

MOTHER'S DAY DINNER

PAN SEARED FILET MIGNON

Ingredients

2 Premium Choice
Chateaubriand Cut
Filet Mignon
1 tbsp extra virgin olive oil*
Salt and freshly
ground pepper*
1 pat (about 1 tbsp)
unsalted butter*

Cooking Instructions

Remove steaks from fridge and let come to room temperature for 15-30 minutes. Preheat oven to 425°F. Pat steaks dry with paper towels, then rub each with ½ tbsp olive oil and season to taste with salt and pepper. Heat cast iron skillet over medium high. Place steaks in pan and sear 1-2 minutes. Turn steaks, top each with 1 pat of butter and transfer skillet to oven for 7-10 minutes, or until internal temperature reaches 135°F for medium rare. Remove to plate and let rest 5-10 minutes. To serve, pour remaining butter from pan over steaks.

**This item is not included in the meal*

PAN SEARED CHILEAN SEA BASS

Ingredients

2 Chilean sea bass fillets
1 tbsp extra virgin olive oil*
Kosher salt and freshly
ground pepper*
1 pat (about 1 tbsp)
unsalted butter*

Cooking Instructions

Pat fish dry with paper towels, then rub with olive oil and season to taste with salt and pepper. Heat a nonstick skillet over medium high. Gently place fish in pan and sear until a nice brown crust develops, about 5-7 minutes. Gently flip, top each with 1 pat of butter and sear other side for an additional 5-7 minutes or until fish is cooked through and flakes easily. To serve, remove to a plate and pour remaining butter from pan over fish.

**This item is not included in the meal*

MOTHER'S DAY DINNER (CONTINUED)

SIMPLE OVEN ROASTED ASPARAGUS

Ingredients

1 bunch asparagus tips
2 tbsp extra virgin
olive oil*
1 tsp kosher salt*
½ tsp freshly
ground pepper*
1 lemon*

Cooking Instructions

Preheat oven to 425°F. Place asparagus on sheet pan. Drizzle with olive oil. Sprinkle with salt and pepper and toss to coat. Roast 12-15 minutes or until tender. Finish the asparagus with fresh lemon zest and a squeeze of lemon juice.

**This item is not included in the meal*

MASCARPONE WHIPPED POTATOES WITH ROSEMARY

Oven

Preheat oven to 350°F. Remove from original container and place in an oven-safe dish. Cover dish and bake for 35-40 minutes or until internal temperature reaches 165°F.

Microwave

Remove from original container and place in a microwavable container. Cover and heat for 6-8 minutes or until internal temperature reaches 165°F, stirring halfway through cook time.