



Easter Meals & More

REHEATING INSTRUCTIONS

FULLY COOKED ENTRÉES AND SIDES

Heat each item until internal temperature reaches 165°F.

SPIRAL SLICED HONEY HAM

Conventional Oven: Preheat oven to 325°F. Place ham flat side-down on a foil-lined sheet pan, wrap with foil and bake 10-12 minutes per pound.

WHITE CHEDDAR SCALLOPED POTATOES

Conventional Oven: Preheat oven to 350°F. Place potatoes in an oven safe dish and cover with foil. Bake 45 minutes, remove foil and bake an additional 15 minutes.

Microwave Oven: Place potatoes in a microwave safe dish. Cover with paper towel and place in microwave 6-7 minutes.

MASCARPONE WHIPPED POTATOES WITH ROSEMARY

Conventional Oven: Preheat oven to 350°F. Place potatoes in an oven safe dish and cover with foil. Bake 35-40 minutes.

Microwave Oven: Place potatoes in a microwave safe dish. Cover with paper towel and place in microwave 6-8 minutes, stirring halfway through cook time.

LOADED POTATOES AU GRATIN

Conventional Oven: Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 15-25 minutes.

Microwave Oven: Remove lid or plastic film and place in microwave. Heat on high 2 ½-3 minutes.

GARDEN GREEN BEANS

Conventional Oven: Preheat oven to 350°F. Place green beans in an oven safe dish and add ¼ cup water or stock per pound of green beans. Cover with foil and bake 10-15 minutes.

Microwave Oven: Place green beans in a microwave safe dish, cover with paper towel and place in microwave 4-6 minutes.

CORN SOUFFLÉ

Conventional Oven: Preheat oven to 350°F. Place corn soufflé in an oven safe dish and cover with foil. Bake 25-30 minutes.

Microwave Oven: Place corn soufflé in a microwave safe dish, cover with paper towel and place in microwave 6-8 minutes.

MACARONI AND CHEESE

Conventional Oven: Preheat oven to 350°F. Place macaroni and cheese in an oven safe dish and bake 20-25 minutes.

Microwave Oven: Place macaroni and cheese in a microwave safe dish and place in microwave. Heat on medium 2-3 minutes.

CORED PINEAPPLE

Enjoy pineapple chilled alongside ham or try sprinkling rounds with The Fresh Market Chili Lime Rub (not included in meal) and broil or grill until caramelized.

FAMILY SIZE MEALS

Heat each item until internal temperature reaches 165°F.

BEEF LASAGNA AND VEGETABLE LASAGNA

Conventional Oven: Preheat oven to 350°F. Remove lid or plastic film. If lasagna is still frozen, cover with foil and bake 1 hour and 45-55 minutes. If lasagna is thawed, cover and bake 1 hour and 10-20 minutes.

CHICKEN FLORENTINE

Conventional Oven: Preheat oven to 350°F. Remove lid or plastic film. If chicken florentine is still frozen, cover with foil and bake 1 hour and 15-30 minutes. Remove foil and bake an additional 15 minutes. If chicken florentine is thawed, cover with foil and bake 1 hour. Remove foil and bake an additional 15 minutes. Let rest 5 minutes before serving.

CHICKEN PENNE WITH ANDOUILLE SAUSAGE

Conventional Oven: Preheat oven to 350°F. Remove lid or plastic film. If chicken penne is still frozen, cover with foil and bake 1 hour and 15-30 minutes. Remove foil and bake an additional 15 minutes. If chicken penne is thawed, cover with foil and bake 1 hour. Remove foil and bake an additional 15 minutes. Let rest 5 minutes before serving.

MANICOTTI

Conventional Oven: Preheat oven to 325°F. Remove lid or plastic film, cover with foil and bake 35-40 minutes. If manicotti is still frozen, cover with foil and bake 1 hour and 10-20 minutes.

STARTERS, ROLLS AND PIES

TAKE AND BAKE BRIE

Conventional Oven: Preheat oven to 425°F. Remove brie from packaging and place on a lightly greased sheet pan. Bake 20-25 minutes or until pastry is golden brown. Allow to set 2 minutes before serving.

ROLLS

Conventional Oven: Preheat oven to 350°F. Remove rolls from packaging and place on sheet pan lined with parchment paper. Heat in oven 8-10 mins or until warm.

PIES

Excludes cream and silk pies

Conventional Oven: Preheat oven to 300°F. Remove pie from box and heat in oven 20-25 minutes.