

## RECIPES AND REHEATING INSTRUCTIONS

### Pan-Seared Filet Mignon

- 2 chateaubriand cut filet mignon
- salt and freshly ground pepper\*
- 1 tbsp extra virgin olive oil\*
- 1 pat (about 1 tbsp) unsalted butter\*

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 130°F for medium-rare. Remove to plate and let rest 5–10 minutes. To serve, pour remaining butter from pan over steaks.

### Pan-Seared Chilean Sea Bass

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

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 4–6 minutes. Gently flip, top each with 1 pat of butter and sear other side for an additional 4–6 minutes or until fish is cooked through and flakes easily. To serve, remove to a plate and pour remaining butter from pan over fish.

### Ultimate Lump Crab Cakes

**STOVE TOP:** Melt 2 tsp butter\* or oil\* in a large pan over medium heat until shimmering. Place crab cakes in pan, pressing gently with a spatula to slightly flatten, and cook 5 minutes on each side until golden brown and internal temperature reaches 160°F.

**OVEN:** Preheat oven to 400°F. Place crab cakes on a greased sheet pan and bake 10–12 minutes (or until internal temperature reaches 160°F), turning once.

### Asparagus with Diced Red Peppers and Sea Salt Steamer Bag

Place in microwave for 3–4 minutes, rest for 1 minutes. Check for tenderness to your preference. Heat for an additional 1–2 minutes if additional cooking is needed. CAUTION: Steam is hot.

### Mascarpone Whipped Potatoes with Rosemary

**OVEN:** Preheat oven to 350°F. Remove from original container and place in an oven-safe dish. Cover dish with foil and bake for 35–40 minutes or until internal temperature is 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 half way through cook time.

*\*Item is not included in the meal.*

## INGREDIENTS & ALLERGENS

ALL MEALS PROCESSED IN A FACILITY THAT USES PEANUTS, TREE NUTS, MILK, WHEAT, SOY, EGGS AND SESAME SEEDS.

#### PREMIUM CHOICE CHATEAUBRIAND FILET MIGNON

SEA BASS PORTION  
CONTAINS: FISH (SEA BASS).

#### 2 CT ULTIMATE LUMP CRAB CAKES

**INGREDIENTS:** CRABMEAT (CRAB MEAT, SODIUM ACID PYROPHOSPHATE TO RETAIN COLOR), MAYONNAISE (SOYBEAN OIL, EGGS, WATER, VINEGAR, EGG YOLKS, SALT, SUGAR, LEMON JUICE CONCENTRATE, GROUND RED PEPPER, DRIED GARLIC, NATURAL FLAVOR [CONTAINS MUSTARD]), LIQUID EGGS (WHOLE EGGS, CITRIC ACID, 0.15% WATER ADDED AS CARRIER FOR CITRIC ACID), PANKO BREADCRUMBS (WHEAT FLOUR, CANE SUGAR, YEAST, SEA SALT), WORCESTERSHIRE SAUCE (DISTILLED WHITE VINEGAR, MOLASSES, SUGAR, WATER, SALT, ONIONS, ANCHOVIES, GARLIC, CLOVES, TAMARIND EXTRACT, NATURAL FLAVORINGS, CHILI PEPPER EXTRACT), GREEN ONION, DIJON MUSTARD (WATER, VINEGAR, MUSTARD SEED, SALT, WHITE WINE, FRUIT PECTIN, CITRIC ACID, TARTARIC ACID, SUGAR, SPICE), LEMON JUICE (MEYER LEMON JUICE AND LEMON JUICE, NATURAL FLAVORS), SEASONING (SALT, SPICE AND SOYBEAN OIL), PARSLEY. **CONTAINS:**

SHELLFISH (CRAB), FISH (ANCHOVIES), WHEAT AND EGG.

#### MASCARPONE POTATOES WITH ROSEMARY

**INGREDIENTS:** YUKON GOLD POTATOES, MILK, BUTTER (SWEET CREAM, SALT), SALT, POTASSIUM SORBATE (PRESERVATIVE), BLACK PEPPER, MASCARPONE CHEESE (PASTEURIZED CREAM, ACIDITY CORRECTOR, CITRIC ACID, AND RENNET), ROSEMARY. **CONTAINS:** MILK.

#### ASPARAGUS WITH DICED PEPPERS AND SEA SALT STEAMER BAG

**INGREDIENTS:** ASPARAGUS, RED PEPPER, BUTTER (PASTEURIZED CREAM, LACTIC ACID), SEA SALT, BLACK PEPPER. **CONTAINS:** MILK.

#### 8 CT HAND-DIPPED CHOCOLATE STRAWBERRIES

**INGREDIENTS:** SUGAR, NON-HYDROGENATED VEGETABLE FATS (PALM KERNEL), FRACTIONATED VEGETABLE FATS, COCOA POWDER (20%), SKIMMED MILK (12%), EMULSIFIER (E322 SOY LECITHIN), FLAVORING (VANILLA EXTRACT), NATURAL VANILLA FLAVORING, STRAWBERRIES. **CONTAINS:** SOYBEAN, MILK.