

# COOKING AND REHEATING INSTRUCTIONS

## USDA Prime First Cut New York Strip Steaks

Remove steaks from refrigerator and allow to come to room temperature before cooking, about 20 minutes.

**GRILL** (preferred method): Season steaks with kosher salt\* and pepper\* to taste. Prepare grill to high heat and lightly oil grates with canola oil\* to prevent sticking.

Place steaks on grill over direct heat. Cook steaks about 3-4 minutes on each side, until cooked to preferred temperature: 125°F for rare, 130°F for medium-rare, 140°F for medium, 150°F for medium-well, and 160°F for well done.

**STOVE/OVEN:** Preheat oven to 425°F. Preheat large cast-iron skillet or heavy-bottomed sauté pan over high heat. Line a baking sheet with foil or parchment paper. Season steaks with kosher salt\* and pepper\* to taste. Add a tablespoon of canola oil\* to the pan, then carefully add steaks to pan, searing in batches if necessary. Sear over high heat on both sides until the crust is golden brown, 2-3 minutes per side. Place the steaks on the baking sheet and place them in the middle of the oven. Bake for an additional 7-12 minutes until cooked to preferred temperature.

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

Place in microwave for 3-4 minutes. Let stand in microwave for 1 minute. Check for tenderness to your preference. Heat for an additional 1-2 minutes if additional cooking is needed.

**CAUTION:** Steamer bag will be hot.

## Loaded Twice Baked Potatoes

**OVEN:** Place potatoes in an oven-safe baking pan and bake at 350°F for 20 minutes or until internal temperature is 140°F.

**MICROWAVE:** Place potatoes on a microwave-safe plate for 2 minutes on high.

## INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

### NY STRIP STEAKS

#### LOADED TWICE BAKED POTATO

**INGREDIENTS:** POTATOES (POTATOES, WHOLE MILK, BUTTER [SWEET CREAM, SALT], SALT, POTASSIUM SORBATE [PRESERVATIVE], BLACK PEPPER), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES [ANNATTO IF COLORED], MARGARINE [LIQUID SOYBEAN OIL, PARTIALLY-HYDROGENATED SOYBEAN OIL, WATER, PASTEURIZED SKIM MILK, SOY LECITHIN, VEGETABLE MONO- AND DIGLYCERIDES, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE, COLOR (BETA CAROTENE)]), BACON (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRATE), SOUR CREAM (100% CULTURED CREAM), GREEN ONION. **CONTAINS: MILK AND SOY.**

### ASPARAGUS STEAMER BAG

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

### SHRIMP COCKTAIL

**INGREDIENTS:** SHRIMP, LEMON, COCKTAIL SAUCE (KETCHUP [TOMATO CONCENTRATE, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, CORN SYRUP, SALT, LESS THAN 2% SPICE, ONION POWDER, NATURAL FLAVORS], HORSERADISH [HORSERADISH ROOTS, VINEGAR, AND SALT], WORCESTERSHIRE SAUCE [DISTILLED VINEGAR, MOLASSES, WATER, CORN SYRUP, SALT, CARAMEL COLOR, SUGAR, SPICES, ANCHOVIES, NATURAL FLAVOR (CONTAINS SOY) AND TAMARIND]) AND LEMON JUICE. **CONTAINS: SHELLFISH (SHRIMP), FISH (ANCHOVY) AND SOY.**