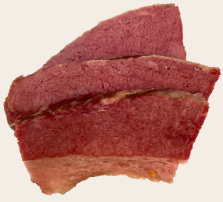


TABLE & TWINE

CORNED BEEF & CABBAGE



Corned
Beef



Potatoes



Contains Dairy

Carrots



Sauerkraut



Whole Grain
Mustard



STEP 1

Preheat the oven to 425°F (400°F for convection oven). Remove twine from brown parchment package, unwrap parchment and remove corned beef from plastic. Re-wrap in parchment and place on a baking sheet, keeping completely wrapped to retain moisture. Place in hot oven for 10 minutes.

***FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.**

<u>1 SERVING</u>	<u>2 SERVINGS</u>	<u>4 SERVINGS</u>
10-15 MIN	20-25 MIN	40-45 MIN

STEP 2

After 10 minutes have passed, add carrots to the baking sheet with corned beef and roast for an additional 5 minutes, or until the corned beef reaches an internal temperature of 145°F and the carrots are warm.

STEP 3

While the corned beef and carrots are cooking, transfer mashed potatoes to a microwave safe dish and microwave for 2-3 minutes or until heated through.

STEP 4

Transfer heated corned beef, carrots and mashed potatoes to your preferred serving dish, alongside sauerkraut and spicy whole grain mustard. Serve immediately.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.