

Easter Package

Ingredients
6-pack | 10-pack

Ham
Glaze



Ham



Spicy Brown
Mustard



Chicken Florentine



OR

Tarragon cream



Contains Dairy

Contains Dairy

Green
Beans



Almond
Compound
Butter



Contains Dairy
& Nuts

Mac n'
Cheese



Contains
Gluten & Dairy

Cheesy
Potatoes

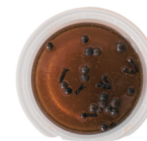


Contains Dairy

Glazed
Carrots



Carrot
glaze



Yeast
Rolls



Contains
Gluten & Dairy

Whipped
Butter (Set
out to
soften)



Contains Dairy

HAM

OR

CHICKEN FLORENTINE

- Preheat oven to 325°F (300°F for convection oven).
- Place ham on a sprayed/parchment lined baking sheet and roast for 2-2.5 hours, or until the thermometer provided inserted into the center of the ham reaches 145°F. *Please note thermometer is not oven-safe.
- Remove ham from oven and turn oven up to 425°F (400°F for convection oven).
- Top ham with glaze and return to the oven for an additional 15 minutes, or until the glaze is caramelized over the ham.
- Remove from oven and cut the ham from the bone.
- Transfer to your preferred serving dish and serve with brown mustard.

- Preheat oven to 425°F (400°F for convection oven).
- Remove lid and place pan in oven for 25-35 minutes or until chicken reaches an internal temperature of 165°F. Be careful to temp the chicken and not just the stuffing inside. Top with tarragon cream and serve.

Tarragon Cream

Option 1: Transfer to a small sauce pot over medium heat for 1-2 minutes, stirring often. Once simmering, remove from heat and serve immediately over chicken florentine. Option 2: Microwave on high in 30 second intervals until hot.

ROLLS

Set butter out at room temp. to soften the morning of. Wrap rolls in aluminum foil and heat in oven for 4-6 minutes or enjoy room temperature. Serve with softened whipped butter.

CARROT CAKE

Serve at room temperature.

SIDES

Preheat oven to 425°F (375°F for convection oven). Remove lid from cheesy potatoes, mac n' cheese, carrots, and green beans. Cover each one with aluminum foil, besides the carrots, and place on a sheet pan (just incase there is overflow/spillage). Place all sides, besides green beans, in oven and heat for 25-30 minutes. After 10 minutes have passed, place green beans in the oven and heat for the remaining 15-20 minutes along with the rest of the sides. Remove foil and return sides to oven for an additional 10 minutes, keeping the carrots in the oven the whole time.

*Toss and coat green beans in almond compound butter. Serve immediately.

*Heat carrot glaze in microwave in 15 second intervals. Top carrots with warm glaze. Serve immediately.