

TABLE & TWINE

INGREDIENTS

Ham Glaze



Ham



Spicy Brown Mustard



OR

Chicken Florentine



Tarragon cream



Green Beans



Almond Compound Butter



Contains Dairy & Nuts

Mac n' Cheese



Contains Gluten & Dairy

Mac n' Cheese Topping



Contains Gluten & Dairy

Cheesy Potatoes



Contains Dairy

Potato topping

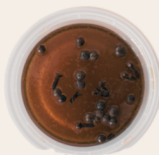


Contains gluten

Glazed Carrots



Carrot glaze



Yeast Rolls



Contains Gluten & Dairy

Whipped Butter



Contains Dairy

ORDER OF OPERATIONS

Plan to prepare your Easter feast in the order below. Includes approx. cooking/heating times

SLICED BROWN SUGAR CURED HAM (2-3 HOURS)

OR

CHICKEN FLORENTINE (25-35 MIN)

CHEESY POTATOES (30-40 MINUTES)

MACARONI & CHEESE (20-30 MINUTES)

TARRAGON & HONEY GLAZED CARROTS (5-10 MINUTES)

GREEN BEANS WITH ROASTED ALMOND COMPOUND BUTTER (5-10 MINUTES)

FRESH YEAST ROLLS (3-5 MINUTES)

WHIPPED BUTTER (SET OUT AT ROOM TEMPERATURE WHEN BEGINNING TO COOK)

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

SPIRALIZED BROWN SUGAR CURED HAM

Preheat oven to 325°F (300°F for convection oven). Place ham in provided roasting pan 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 brown sugar glaze is caramelized over the ham. Remove from oven and cut the ham from the bone. Transfer to your preferred serving dish.

OR

CHICKEN FLORENTINE

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.

MACARONI & CHEESE

Option 1: Preheat the oven to 425°F (400°F for convection oven). Transfer macaroni & cheese (excluding the topping) into an oven safe dish that has been lightly coated with non-stick spray. Cover with aluminum foil and bake for approx. 15 minutes. Remove foil and top with breadcrumb and cheese topping mixture. Return to the oven uncovered and bake for an additional 10 minutes, or until the topping is crispy or until internal temperature reaches 145°F. Option 2: Transfer macaroni & cheese (excluding the topping) to a microwave safe dish and heat on high for 2-3 minutes, or until internal temperature reaches 145°F. Top with breadcrumb and cheese topping mixture and bake uncovered in a 425°F oven (400°F for convection oven) for an additional 10 minutes, or until the topping is crispy.

CHEESY POTATOES

Option 1: Preheat oven to 325°F (300°F for convection oven) Transfer cheesy potatoes (excluding the topping) to an oven safe dish that has been lightly coated with non-stick spray. Cover with aluminum foil and bake for approx. 30 min. Increase oven temperature to 425°F (400°F for convection oven), remove foil and top with topping, and bake uncovered for 15 minutes or until the topping is crispy. Option 2: Transfer cheesy potatoes (excluding the topping) to a microwave safe dish and heat on high for 2-3 minutes, or until internal temperature reaches 145°F. Top with topping mixture and bake uncovered in a 425°F oven (400°F for convection oven) for an additional 10 minutes, or until the topping is crispy.

GREEN BEANS WITH ROASTED ALMOND COMPOUND BUTTER

Option 1: Preheat a large sauté pan over medium heat, then add 2 tablespoons of preferred cooking oil. Once hot, add green beans and sauté for 2-3 minutes, stirring occasionally until heated through. Toss with roasted almond compound butter then transfer into a serving bowl and serve immediately. Option 2: Transfer green beans to a microwave safe dish and heat on high for 2-3 minutes, or until heated through. Toss with roasted almond compound butter. Serve immediately.

TARRAGON & HONEY GLAZED CARROTS

Reduce oven temperature to to 400°F (375°F for convection oven). Open box and remove carrots from parchment, then unfold and place on a baking sheet. Place carrots on parchment paper and roast for 8-10 minutes or until hot. While the carrots are roasting, microwave carrot glaze for 1-2 minutes. Once the carrots have finished roasting, toss in heated glaze and serve.

FRESH YEAST ROLLS

Preheat the oven to 400°F (325°F for convection oven). Place rolls on baking sheet in hot even for 3-5 minutes or until hot. *Serve whipped butter at room temp

SPICED CARROT CAKE TORTE

Serve at room temperature.