



## Heating/Cooking Directions

The dinner selections you just received are already seasoned and have been specially prepared for easy reheating and/or cooking. The cooking times are guidelines and may vary with each home oven; the suggested reheating times will need to be adjusted if reheating multiple dishes at the same time.

### Preheat Oven to 350°F

#### APPETIZERS

##### **Franks en Croute, Vegetable Dumplings, Spinach Wrapped Phyllo, and Petite Crabcakes**

Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 10 to 15 minutes.

##### **Bacon Wrapped Stuffed Dates**

Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 13 to 18 minutes.

**Vegetable Crudite, Cheese Platter, and Shrimp Cocktail** – Serve chilled from fridge.

#### SOUP AND SALADS

**Carrot and Ginger Soup and Chicken & Vegetable Soup**– Remove soup from the quart container and place in a covered pot over medium heat; simmer on low flame until hot.

**Holiday Promenade** – Toss all the ingredients in a bowl together right before serving.

**Lebanese Tabbouleh Salad** – Serve chilled from the fridge.

#### BRUNCH

**All 8" Quiches**– Remove from the box, place in the oven uncovered and heat for 15-18 minutes

**All 10"x 13" Quiches**- Remove the plastic wrap, keeping the aluminum foil covering the quiche. Place in oven with aluminum foil and heat for 20 minutes, remove the aluminum foil and heat for another 15-18 minutes.

#### SIDES

**Green Beans w/ Wild Mushrooms** – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx.. 15-20 minutes.

**Mac n Cheese** – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-30 minutes.

**Herb Roasted Potatoes** - Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx.. 15-20 minutes.

**Whole Roasted Rainbow Carrots** - Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx.. 22-22 minutes.

**Chef Pauls Layered Ratatouille** – Remove from the box, place in the oven uncovered and heat for 10-15 minutes

**Yukon Gold Mashed Potatoes** – Transfer potatoes into a microwave container and heat for 2 minutes OR transfer potatoes into an oven safe container, cover tightly and heat for approx. 30-35 minutes stirring potatoes halfway through.

## **ENTREES**

**Brown Sugar Peach Sliced Ham** – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 18-22 minutes.

**Pomegranate Glazed Spiral Ham** – Heat covered with foil for approx. 20-25 minutes. Remove foil and finish cooking for 15-18 more minutes.

**Whole Filet Mignon** – Heat uncovered for approx. 30 to 35 minutes. Remove from the oven, cover tightly with aluminum foil and let sit on the counter for 10 minutes before serving.

**Herb Crusted Baby Rack of Lamb** – Remove from the fridge, allow lamb to get to room temperature before heating. Place lamb in the oven uncovered for approximately 20-25 minutes

**Sliced, Turkey Breast** – Keep covered and heat for approx. 20 minutes.

**Boneless Chicken Breast Marsala** – Heat covered for approx 10-12 minutes and then uncovered for approx. 10 additional minutes.

**Grilled Salmon** – Heat covered for approx 10-12 minutes and then uncovered for approx. 10 additional minutes.

**Chicken Tenders** – Place On a sheet pan, Heat uncovered for approx. 15-18 minutes

**Whole Roasted Garlic and Herbed Chicken-** Keep covered with foil lid and heat for 12-15 minutes. Remove cover and continue cooking for 8-10 more minutes.

**Roasted Cauliflower Steak** –Heat for 15-18 minutes.

**Penne a la Vodka** – Keep covered with foil lid and heat for approx.. 30-35 minutes. Remove the lid and finish for 10 more minutes.

We are available to answer any questions until 2:00 pm on Easter Day

**From everyone at La Promenade**  
**Bon Appetit!**