



# EASTER TAKE-HOME FEAST

## SLICED HAM & SIDES HEATING INSTRUCTIONS

### SLICED HAM REHEATING INSTRUCTIONS - Preheat Oven to 325°F

#### SLICED SMOKED HAM WITH AN ORANGE-DIJON THYME GLAZE ⌚ 1 Hour

1. Preheat oven to 325°F.
2. Remove foil lid from the pan containing the ham. You can bake the ham in the foil pan, or transfer to a roasting pan.
3. Spread orange-dijon thyme glaze over the ham, cover the ham with foil lid or foil. place into oven, bake for 30 minutes.
4. Remove the foil lid and allow the ham to bake for another 30 minutes allowing the glaze to caramelize. Remove and keep warm.
5. Transfer ham to a serving platter.

#### CONTAINERS ARE NOT FOR USE IN OVEN OR MICROWAVE.

If using an oven or microwave, first remove items from takeout containers and transfer to oven-safe containers. Use caution when removing items from ovens as they will be hot.

### OVEN - PREHEAT OVEN TO 325°F

#### WHIPPED MASHED POTATOES ⌚ 45-50 Minutes

1. Transfer mashed potatoes to an oven-safe container and cover with foil.
2. 45 minutes before the ham is done, place container in the oven.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

#### CREAMY CHEESE PENNE ⌚ 45-50 Minutes

1. Transfer penne pasta to an oven-safe container and cover with foil.
2. 45 minutes before the ham is done, place container in the oven.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

#### GREEN BEANS WITH CARAMELIZED

##### ONIONS & BACON ⌚ 30-35 Minutes

1. Transfer green beans to an oven-safe container and cover with foil.
2. 30 minutes before the ham is done, place container in the oven.
3. Heat to internal temperature of 165°F.
4. Remove, mix well and keep warm.

#### HERB ROASTED CARROTS ⌚ 30 Minutes

1. Transfer carrots and all liquid to an oven-safe container, do not cover with foil.
2. 30 minutes before the ham is done, place container in the oven
3. Heat to internal temperature of 165°F. Mix carrots before serving to ensure they are well-glazed with sauce.
4. Remove and keep warm.

#### CHEF-MADE GRAVY - Stovetop Heating ⌚ 15 Minutes

1. In a small saucepan, heat gravy to a simmer on medium heat.
2. Stir frequently to avoid scorching.
3. Heat to an internal temperature of 165°F.
4. Remove and serve.

### FOOD SAFETY TIPS

- ➔ If you are not planning to immediately heat and serve the food items, keep all food items refrigerated until ready to heat. Avoid leaving packaged food out at room temperature.
- ➔ Before handling any food products, always wash hands thoroughly with hot water and soap. When reheating food products, heat to the recommended internal heating temperatures by using a food thermometer. Any leftover food should immediately be placed in the refrigerator.

### MICROWAVE OVEN

#### WHIPPED MASHED POTATOES ⌚ 8-10 Minutes

1. Transfer mashed potatoes to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 5 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 3 minutes.
4. Remove and keep warm.

#### CREAMY CHEESE PENNE

Using a microwave oven is not recommended for reheating the Creamy Cheese Penne. Please use the oven cooking instructions.

#### GREEN BEANS WITH CARAMELIZED

##### ONIONS & BACON ⌚ 4-5 Minutes

1. Transfer green beans to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 2 minutes.
4. Remove, mix well and keep warm.

#### HERB ROASTED CARROTS

Using a microwave oven is not recommended for reheating the Herb Roasted Carrots. Please use the oven cooking instructions.

#### CHEF-MADE GRAVY ⌚ 7 Minutes

1. Transfer gravy to a microwave-safe bowl.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to an internal temperature of 165°F, approximately 4 minutes.
4. Remove and serve.