



Meal Subscription Heating Instructions

Holiday: Week 5 of 5

We will be taking the next two weeks off for the Holidays, and our next session will resume the first weekend of January for 10 weeks. Don't forget to place your Holiday order for those entertaining fun times!

ENTREES

BUTTERMILK AMISH FRIED CHICKEN	Keep frozen. Preheat oven to 325 degrees. Remove lid. Place on sheet tray and bake for 50-55 minutes.
BBQ TURKEY MEATLOAF	Keep frozen. Preheat oven to 325 degrees. Remove lid. Place on sheet tray and bake for 35-40 minutes.
SLOW COOKED BEEF POT ROAST	Keep frozen. Preheat oven to 375 degrees. Remove lid. Place on sheet tray and bake for 30 minutes.
LOBSTER MAC & CHEESE	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 25-30 minutes.
FLAUTAS WITH ROASTED POBLANO SALSA (V)	Keep frozen. Preheat oven to 300 degrees. Remove lid. Place on sheet tray and bake for 35 minutes.
TRIO OF HOLIDAY TREATS: STUFFED MUSHROOMS, RELLENO PIQUILLO PEPPERS, EGGPLANT BALLS (V)	Keep frozen. Preheat oven to 325 degrees. Remove lid. Place on sheet tray and bake for 10-15 minutes.

SIDES

ROASTED CURRY CAULIFLOWER SOUP	Keep frozen. Heat in sauce pan over medium heat. Optional, add 1/2 - 1 cup of water or cream.
SPINACH SALAD WITH BALSAMIC VINAGRETTE	Toss with dressing. Keep refrigerated.
SWEET POTATO FRIES	Keep frozen. Preheat oven to 325 degrees. Remove lid and place on a sheet tray. Bake for 30 minutes.
BROCCOLI CASSEROLE	Keep frozen. Preheat oven to 325 degrees. Remove lid and place on a sheet tray. Bake for 15 minutes.
CILANTRO LIME RICE	Keep frozen. Preheat oven to 350 degrees. Remove lid and place on a sheet tray. Bake for 30 minutes.
THREE LAYER DIP	Keep refrigerated. Serve with tortilla chips.
CANDY CANE PIE	Thaw for 20-25 minutes. Keep refrigerated.