



# Easter Feast

CHEF-MADE MEALS. READY TO HEAT AND EAT. HEATING INSTRUCTIONS

## 1 PREP | READ ALL OF THE INSTRUCTIONS BEFORE YOU GET STARTED

- Remove plastic lids before heating
- Pre-heat oven to 375°F
- Place pans on baking sheet for extra support
- Add 2 bouillon cubes to 3 cups hot water and mix till dissolved to create broth
- Add broth to the following:
  - ▶ 1 cup - Per pan of southern green beans or whole kernel corn
  - ▶ 2 TBSP - Per pan of ham or turkey
- Using fork break up mashed potatoes then add 1/4 cup of milk\*

## 2 IN THE OVEN | PREHEAT OVEN TO 375°F COOK MEAT AND SIDES UNTIL INTERNAL TEMP IS 175°F

### TOPPING INSTRUCTIONS

#### UNCOVERED 30-45 MINUTES

- Baked Squash
- Broccoli Rice Casserole
- Cornbread Dressing
- Green Bean Casserole
- Peach Cobbler

#### COVERED WITH FOIL 30-45 MIN.

- Easter Ham
- Roasted Boneless Turkey Breast
- Southern Green Beans
- Whole Kernel Corn
- Macaroni and Cheese
- Sweet Potato Casserole
- Garlic Mashed Potatoes

#### UNCOVERED 5-10 MINUTES

- Rolls

ONCE HEATED, ADD TOPPINGS EVENLY TO THE FOLLOWING ITEMS AND COOK AN ADDITIONAL 5-10 MINUTES

Green Bean Casserole ▶ French-Fried Onions

Sweet Potato Casserole ▶ Marshmallows

Baked Squash ▶ Breadcrumbs

Easter Ham ▶ Mix 1 TBSP water to glaze, pour over Easter Ham

## 3 ON THE STOVE TOP

### SCRATCH-MADE GRAVY

Cover and heat on medium-high cover until hot stirring regularly (approx. 8 minutes)

## RECOMMENDED TIPS | STRAIGHT FROM OUR CHEF

Easter Ham or Roasted Boneless Turkey Breast and Sides

▶ Once heated, cover with foil until serving

Scratch-made Gravy

▶ Once heated, cover with foil until serving

Rolls

▶ Soften butter in microwave and spoon over rolls before serving

### SPACE SAVER FOR THE ULTIMATE HOLIDAY SPREAD

Round 1

▶ Easter Ham or Roasted Boneless Turkey Breast

Round 2

▶ Sides

Round 3

▶ Dessert

### CREAMIER MACARONI AND CHEESE

Stir in a 1/4 cup of hot milk\* after removing from the oven



**LET ALL ITEMS  
STAND FOR 5 MINUTES  
BEFORE SERVING**

\*not included