

Holiday Sides Ingredients and Reheating Instructions

Gold Lined Pans: Oven Safe (except the plastic lid)

Black Plastic Containers & Clear Plastic Container: Microwave Safe

Chestnut Soup

Ingredients: onion, chestnuts, chix stock, wine, salt and pepper.

Reheat on stovetop in saucepan for 10-15 minutes or until warmed to your liking.

Roasted Norwegian Salmon with Mustard Dill Sauce

Ingredients: Salmon, dijon mustard, creme fraiche, dill, salt and pepper.

Reheat in oven safe dish covered in foil at 350° until warmed through.

Classic Cranberry Chutney

Ingredients: Cranberries, Candied Ginger, Dried Tart Cherries, Apricot Jam, Vinegar, Cloves, Salt, Orange Oil, Cinnamon

Serve straight from the refrigerator or at room temp.

Honey Glazed Ham

Ingredients: Ham, butter, honey

Reheat in oven safe dish covered in foil at 350° until warmed through.

Lasagnas

Bake (covered with foil) in a 350 degree oven for 35 minutes, uncover and bake for 15 more minutes.

Truffle Macaroni and Cheese

Bake (covered with foil) in a 350 degree oven for 25 minutes, uncover and bake for 20 more minutes.

Seared Local Cabbage with Maple Vinaigrette

Ingredients: Cabbage, olive oil, dijon, cider vinegar, maple syrup, salt and pepper

Reheat in oven safe dish covered in foil at 350° until warmed through.

Stuffed Pepper

Ingredients: Bell pepper, rice, leeks, onion, tomato, pine nuts, black currants, lemon juice, parsley, mint, salt, pepper, olive oil

Reheat in oven safe dish covered in foil at 350° until warmed through.

Roasted Local Carrots with Pomegranate

Ingredients: olive oil, pomegranate syrup, baharat, scallions, salt and pepper

Reheat in oven safe dish covered in foil at 350° until warmed through.

Creamy Local Polenta

Ingredients: Polenta, butter, salt

Reheat in oven safe dish covered in foil at 350° until warmed through.

Braised Beef with Wine and Bay

Ingredients: Beef, onion, red wine, bay leaf, salt and pepper

Reheat in oven safe dish covered in foil at 350° until warmed through.