



HEAT & SERVE REHEATING INSTRUCTIONS

- REHEATING TIMES MAY VARY WITH YOUR INDIVIDUAL OVEN TEMPERATURE ACCURACY
- ALUMINUM CONTAINERS ARE NOT MICROWAVE SAFE!
- WHITE FOIL LIDS ARE OVEN SAFE
- STIR AT 3/4 OF COOKING TIME TO DISTRIBUTE HEAT, AND CHECK THE TEMPERATURE
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTRÉES

INDIVIDUAL TURKEY DINNER

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 20-30 MINUTES OR UNTIL 165°

TURKEY DINNER FOR 4

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 30-40 MINUTES OR UNTIL 165°

2LBS SLICED HAM

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-15 MINUTES OR UNTIL 165°

SIDES

BRUSSELS SPROUTS

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES
- TOP W/ ONION STRAWS COOK
3-5 MIN OR UNTIL EVERYTHING IS 165°
- REMOVE FROM OVEN AND POUR DRESSING OVER
BRUSSELS

HERB STUFFING

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-15 MINUTES OR UNTIL 165°
- REMOVE FOIL AND COOK ANOTHER 3-5 MINUTES

BROCCOLI ALFREDO

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- HEAT SAUCE IN PAN OR MICROWAVE

SIDES

CHEDDAR MAC & CHEESE

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 20-25 MINUTES, OR UNTIL 165°
- REMOVE FOIL AND BROIL 2-3 MINUTES TO BROWN TOP
COOK FOR 5 MINUTES LONGER

VEGETABLE PARMESAN

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- REMOVE FOIL & BROIL FOR 3-5 MINUTES TO BROWN

BUTTER ROASTED CARROTS

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- REMOVE FOIL & BROIL FOR 3-5 MINUTES TO BROWN

MASHED POTATOES

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 15-20 MINUTES OR UNTIL 165°

MASHED SWEET POTATOES

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 15-20 MINUTES OR UNTIL 165°

FOCACCIA BREAD

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10 MINUTES OR UNTIL 165°
- ALLOW TO COOL 10 MINUTE & SLICE W/ A BREAD KNIFE

STARTERS

DUNGENESS CRAB CAKE

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- TURN CAKE OVER HALF WAY THROUGH THE COOKING TIME

CIOPPINO

SHELLFISH

- IN A LARGE STOCKPOT OR DUTCH OVEN HEAT THE TOMATO SAFFRON SAUCE OVER MEDIUM HIGH HEAT UNTIL BUBBLING.
- ADD ROCKFISH & SALMON & TOSS IN THE BROTH UNTIL THEY ARE ALMOST COOKED THROUGH, ABOUT 2 MINUTES.
- ADD MUSSELS & COOK 1 MINUTE MORE

PACIFIC SEAFOOD BAKE

SALMON

- PREHEAT OVEN TO 350°
- LIBERALLY APPLY THE MUSTARD DILL SAUCE TO THE TOP OF THE SALMON FILETS
- PLACE UNCOVERED SALMON CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES
- OPTIONAL - BROIL SALMON ON HIGH FOR 1-2 MINUTES TO CARAMELIZE SAUCE

DUNGENESS CRAB & ARTICHOKE DIP

- PREHEAT OVEN TO 350°
- REMOVE PLASTIC LID
- PLACE CONTAINER ON SHEET TRAY IN OVEN FOR 10-12 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165°
- OPTIONAL - WARM PITA CHIPS ON SHEET TRAY FOR 1-2 MINUTES

DUNGENESS CRAB CAKE

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- TURN CAKE OVER HALF WAY THROUGH THE COOKING TIME
- SERVE WITH RED PEPPER AIOLI

SHELLFISH

SHELLFISH

- IN A LARGE STOCKPOT OR DUTCH OVEN HEAT THE TOMATO SAFFRON SAUCE OVER MEDIUM HIGH HEAT UNTIL BUBBLING.
- ADD CLAMS AND PUT THE LID ON FOR ABOUT 2 MINUTES, OR UNTIL CLAMS BEGIN TO OPEN, REMOVE LID.
- ADD SHRIMP & CONTINUE TOSSING IN THE BROTH UNTIL THEY TURN PINK ABOUT 2 MINUTES.
- ADD MUSSELS & COOK 1 MINUTE MORE

SAFE HANDLING INSTRUCTIONS

- 1) KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- 2) KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS) UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- 3) COOK THOROUGHLY.
- 4) KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.