

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### CLASSIC TURKEY GRAVY

INGREDIENTS: TURKEY STOCK, FLOUR, HERBS, BUTTER

Remove gravy from the plastic container and place in a saucepan over medium heat. Heat, stirring occasionally, until temperature reaches 165°F and serve immediately.

#### ROASTED MUSHROOM BEEF GRAVY

INGREDIENTS: BEEF STOCK, MUSHROOMS, FLOUR, BUTTER, HERBS, BRANDY, WHITE WINE

Remove gravy from the plastic container and place in a saucepan over medium heat. Heat, stirring occasionally, until temperature reaches 165°F and serve immediately.

#### RED WINE AND SHALLOT AU JUS

INGREDIENTS: RED WINE, SHALLOTS, HERBS, BEEF STOCK, BRANDY

Remove from the plastic container and place in a saucepan over medium heat. Heat, stirring occasionally, until temperature reaches 165°F and serve immediately.

#### ORANGE AND GINGER SPICED CRANBERRY SAUCE

INGREDIENTS: CRANBERRIES, SUGAR, ORANGE, GINGER, WATER

Keep refrigerated at 41°F or less until ready to serve. Serve chilled or at room temperature.

#### HERB ROASTED TURKEY BREAST

INGREDIENTS: TURKEY BREAST, HERBS, SALT, PEPPER

Preheat your oven to 350°F. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan tightly with foil. Place the container in your preheated oven for approximately 20-30 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes of heating to brown the skin.

#### BERKSHIRE SMOKED HAM WITH POMEGRANATE MOLASSES

INGREDIENTS: PORK, SALT, POMEGRANATE MOLASSES

Cover the pan tightly with foil. Place the container in a 350°F oven for approx. 15-20 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 5 minutes of heating.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### SLOW ROASTED BEEF

INGREDIENTS: ROAST BEEF, GARLIC, HERBS

OVEN: Place product in an oven safe container. Place the container in a 350°F oven for approx. 10-20 minutes, until internal temperature reaches 145°F.

MICROWAVE: Remove lid. Microwave on HIGH for approximately 2-3 minutes, check temperature and heat 1-2 more minutes, if necessary, until internal temperature reaches 145°F.

#### WILD MUSHROOM, TRUFFLE AND SPINACH LASAGNA

INGREDIENTS: MUSHROOMS, PASTA (GLUTEN), SPINACH, GARLIC, PARMESAN, MOZZARELLA, CREAM, HERBS, FLOUR, BUTTER

OVEN: Remove lid from container and replace with foil. Place the container in a preheated 350°F oven for approximately 20-30 minutes, until internal temperature reaches 165°F. Uncover for the last 5-10 minutes for a crispy top.

MICROWAVE: Place in a microwave safe container with microwave-safe wrap (a damp paper towel will do in a pinch). Microwave on HIGH for approximately 2-3 minutes, check temperature and heat 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

#### WHOLE ROASTED BEEF TENDERLOIN

INGREDIENTS: BEEF TENDERLOIN, ROASTED GARLIC, THYME

OVEN: Place container in a 350°F oven for approximately 10-20 minutes, until internal temperature reaches 145°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for approximately 2-3 minutes, check temperature and heat 1-2 more minutes, if necessary, until internal temperature reaches 145°F.

#### SMOKED 3 BONE 7 HILLS FARM PRIME RIB

INGREDIENTS: BEEF, SALT, PEPPER

OVEN: Remove plastic bag. Wrap the pan with aluminum foil. Place the container in a 200°F oven for approximately 1 hour until internal temperature reaches 145°F.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### SLOW COOKED SUNDAY RAGU

INGREDIENTS: PORK, BEEF, TOMATOES, GARLIC, FLOUR, WATER, WINE, MILK, HERBS, BREAD, FLOUR, ONIONS, PARMESAN, EGGS

For the Pasta: Bring salted water to a boil and cook pasta for 3-4 minutes. Strain, do not rinse, and place in a bowl. Pour hot ragu over top and finish with whipped ricotta.

For the Ragu: STOVE: Remove Ragu from container and place in medium saucepan or sauté pan over medium heat. Heat, stirring occasionally, for approx. 5-7 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

#### GREEN BEANS WITH ALMONDS

INGREDIENTS: GREEN BEANS, BUTTER, GARLIC, THYME, ALMONDS

STOVE: Remove haricot verts from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately 3-5 minutes until internal temperature reaches 165°F and sprinkle almonds on top.

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

#### BAKED CRAB DIP

INGREDIENTS: CREAM CHEESE, MAYONNAISE, SPINACH, OLD BAY, CRAB

OVEN: Remove plastic packaging and lid from container and replace with foil. Place crab dip in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F.

#### BREAD BOULE

INGREDIENTS: FLOUR, WATER, MILK

OVEN: Cut off the top and scoop out bread to use as a bowl or slice and bake to enjoy for dipping. Place in a 350°F oven for approximately 5-10 minutes.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### FIVE ONION DIP

INGREDIENTS: ONIONS, FRIED ONIONS, FLOUR, SCALLIONS, SHALLOTS, GARLIC, SMOKED MAYONNAISE, WORCESTERSHIRE (CONTAINS SHELLFISH), SALT, PEPPER, GREEK YOGURT, LEMON JUICE

Served cold. Place in your favorite bowl and enjoy with pita chips.

#### SMASHED SWEET POTATOES

INGREDIENTS: SWEET POTATOES, PECANS, BROWN SUGAR, SPICES, BUTTER, BUTTERMILK, MILK

OVEN: Place in an oven safe container. Place in a 350°F oven for approximately 35-45 minutes or until internal temperature reaches 165°F. Stir potatoes halfway through heating. MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### ROASTED GARLIC MASHED POTATOES

INGREDIENTS: POTATOES, GARLIC, CANOLA OIL, BUTTER, BUTTERMILK, SALT

OVEN: Put in an oven safe container. Place in a 350°F oven for approximately 35-45 minutes or until internal temperature reaches 165°F. Stir potatoes halfway through heating. MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### COUNTRY BREAD AND HERB STUFFING

INGREDIENTS: ONIONS, CARROTS, CELERY, BREAD, SEASONING, CHICKEN STOCK

OVEN: Place in an oven safe container if it is not already in the aluminum tin. Place container in a 350°F oven for approximately 35-45 minutes, until internal temperature reaches 165°F. Remove the foil for the last 10 minutes of heating to brown the top.

MICROWAVE: Place in a microwave safe container if in aluminum tin. Remove plastic packaging and lid and cover the container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3-4 minutes. Test and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F. If stuffing a turkey, the stuffing must reach an internal temperature of 165°F before it is safe to eat.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### STUFFED MUSHROOM CAPS

INGREDIENTS: MUSHROOMS, CREAM CHEESE, PARMESAN, SPINACH, ONION, GARLIC, BREAD CRUMBS

Remove the plastic lid from the container. Place the container in a 350°F oven for approximately 6-8 minutes, until mushrooms are bubbling and browned, and internal temperature reaches 165°F.

#### ROASTED BUTTERNUT SQUASH SOUP

INGREDIENTS: BUTTERNUT SQUASH, ONION, APPLE CIDER, GINGER, TURMERIC, SPICES

OVEN: Remove soup from the plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

MICROWAVE: Remove plastic lid. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### BROCCOLI AND CHEDDAR SOUP

INGREDIENTS: BROCCOLI, MILK, BUTTER, GARLIC, ONIONS, POTATO, CHEDDAR

OVEN: Remove soup from the plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

MICROWAVE: Remove plastic lid. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### ROASTED BRUSSELS SPROUTS

INGREDIENTS: BRUSSELS SPROUTS, BALSAMIC, CRANBERRIES, SALT, PEPPER

OVEN: Place in an oven safe container. Place sprouts in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly.

MICROWAVE: Remove plastic lid. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### MAPLE GLAZED CARROTS

INGREDIENTS: CARROTS, MAPLE SYRUP, SALT, PEPPER

OVEN: Place in an oven safe container. Place carrots in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Stir carrots halfway through heating. Cover with foil if carrots brown too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### PEAS AND CARROTS

INGREDIENTS: PEAS, CARROTS, BUTTER, GARLIC, THYME, SALT, PEPPER

STOVE: Remove peas and carrots from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approximately 3-5 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

#### CONFIT FINGERLING POTATOES

INGREDIENTS: POTATO, GARLIC, THYME, ROSEMARY, SAGE, CANOLA OIL

OVEN: Place in an oven safe container. Place potatoes in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Stir halfway through heating. Cover with foil if potatoes brown too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

#### CREAMED SPINACH

INGREDIENTS: BUTTER, FLOUR, MILK, GARLIC, SPINACH, SALT, PEPPER

STOVE: Remove from the plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 3-5 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

Happy Holidays from the Neighborhood Provisions Family!

## NEIGHBORHOOD PROVISIONS

NRGPROVISIONS.COM

### Christmas 2020 Reheating Instructions

\*Unless otherwise noted, bring food to room temperature prior to reheating.\*

#### RED APRON'S BAKED PIMENTO MAC & CHEESE

INGREDIENTS: FLOUR, WATER, CHEDDAR, GARLIC, RED PEPPER, SMOKED MAYONNAISE

OVEN: Remove lid from container and replace with foil. Place the container in a 350°F oven for approximately 20-30 minutes, until internal temperature reaches 165°F. Uncover for the last 5-10 minutes for a crisp top.

MICROWAVE: Place in a microwave safe container with microwave-safe wrap. Microwave on HIGH for approximately 2-3 minutes, check temperature and heat 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

#### PARKER HOUSE ROLLS

INGREDIENTS: FLOUR, WATER, DAIRY

OVEN: Preheat the oven to 350°F. Place rolls on a cookie sheet and heat for 5-7 minutes. Enjoy with Neighborhood Provisions Honey Butter.

Happy Holidays from the Neighborhood Provisions Family!