



M A T T H E W ' S

HOLIDAY DINNER

to-go

REHEAT INSTRUCTIONS

**Reheat times are approximations and may vary based on oven.
Remove items from fridge and let come to room temperature before reheating.
If heating multiple dishes at once, items may need to be cooked longer than stated.*

APPETIZERS & SOUP

Bacon Wrapped Dates

Heat at 350°F for 5-7 minutes, uncovered.

Baked Oysters

Heat at 350°F for 5-7 minutes, uncovered.

Stuffed Mushrooms

Heat at 350°F for approx. 10 minutes

Clam Chowder

Heat slowly on stove top for 15-20 minutes stirring occasionally.

SIDES

Garlic Mashed Potatoes Place bags in large pot of simmering water for 30 minutes. Carefully remove bag from water, cut the top and transfer to serving dish.

Preheat oven to 350°F and cook covered.

Truffle Mac-n-Cheese 35-40 minutes

Candied Yams 25-30 minutes

Green Bean Almondine 25-30 minutes

Squash Casserole 20-25 minutes

Brussels Sprouts 15-20 minutes

PROTEINS

Preheat oven to 325°F. Let rest 15 minutes before slicing.

Beef Tenderloin 25-30 minutes (medium)

Ham 30-40 minutes

Prime Rib 30-35 minutes (medium)

Roasted Duck 20-30 minutes

ACCOMPANIMENTS

Gravy

Heat slowly on stove top for 15 minutes stirring occasionally.

Dinner Rolls

Heat at 350°F for 5-7 minutes, uncovered.

DESSERTS

Apple Cobbler

Heat at 350°F for 15 minutes