

Item Name	Cooking/Heating Instruction
<b>Aji Amarillo Shrimp Ceviche</b>	Serve chilled or room temperature.
<b>All Natural Oven Roasted Bone In Diestel Turkey Breast</b>	Remove seal and discard. Heat turkey at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more until internal temperature reaches 165°F
<b>All Natural Oven Roasted Light &amp; Dark Diestel Turkey Roast</b>	Remove seal and discard. Heat turkey at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more until internal temperature reaches 165°F
<b>All Natural Whole Oven Roasted Diestel Turkey</b>	Remove seal and discard. Heat at 325°F in oven safe pan covered with parchment and foil for 1½ hours. Remove cover and finish to desired color by basting with pan juices until internal temperature reaches 165°F
<b>Apple Cider Braised Brisket</b>	Heat brisket at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more or until internal temperature reaches 165°F.
<b>Apple Cider Donut Bread Pudding</b>	Serve cold or bake in a 350°F oven for 15-20 minutes or until internal temperature reaches 165°F.
<b>Bacon &amp; Grand Cru Mac &amp; Cheese</b>	Remove lid, bake in a 350°F oven for 40-50 minutes or until internal temperature reaches 165°F.
<b>Bacon Praline</b>	Gently warm in 200°F oven for 10 minutes.
<b>Baked Oyster Platter</b>	Bake at 350F on baking sheet for 7-8 minutes until golden brown and bubbling. Serve immediately.
<b>Bone In Half Ham</b>	preheat your oven to 325°F (163°C). Place the ham in a roasting pan, add about ½ cup of water, and cover it with foil to prevent drying. Bake for 10-12 minutes per pound for bone-in hams, or 8-10 minutes per pound for boneless hams, until the internal temperature reaches 140°F.
<b>Bone In Leg Of Lamb</b>	Place a rack in center of oven; preheat oven to 350°. Roast lamb until an instant-read thermometer inserted 2" into thickest part of meat (do not touch bone) registers 130°.
<b>Bone In Spiral Half Ham</b>	preheat your oven to 325°F. Place the ham in a roasting pan, add about ½ cup of water, and cover it with foil to prevent drying. Bake for 10-12 minutes per pound for bone-in hams, or 8-10 minutes per pound for boneless hams, until the internal temperature reaches 140°F (60°C). For a spiral-cut ham, place it cut-side down on a sheet
<b>Boneless Spiral Sliced Half Ham</b>	preheat your oven to 325°F. Place the ham in a roasting pan, add about ½ cup of water, and cover it with foil to prevent drying. Bake for 8-10 minutes per pound for boneless hams, until the internal temperature reaches 140°F .
<b>Brussels Sprouts With Cranberries, Cider &amp; Pistachios</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Chef'S Braised Brisket Dinner For Four</b>	Heat brisket at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more or until internal temperature reaches 165°F. For latkes and squash: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Serve apple chutney chilled or room temperature. Heat soup in microwave or remove from plastic and heat on stove top until heated throughout
<b>Chef'S Cut Prime Grade Royal Ranch Rib Roast</b>	15-20 min. per pound at 325 degrees, pull out of oven when internal temp reaches 135 degrees for medium rare doneness
<b>Chef'S Dinner-Package For Four With Glazed Ham</b>	Remove seal on ham and discard. Heat ham at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more until internal temperature reaches 165°F. For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Serve cranberry relish chilled or room temperature.
<b>Chef'S Holiday Bone-In Turkey Breast Dinner Package For Four</b>	Remove seal and discard. Heat turkey at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more until internal temperature reaches 165°F. For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Serve cranberry relish chilled or room temperature.

<b>ChefS Holiday Dinner- Package For Six-Eight</b>	Remove seal on turkey and discard. Heat at 325°F in oven safe pan covered with parchment and foil for 1½ hours. Remove cover and finish to desired color by basting with pan juices until internal temperature reaches 165°F. For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Serve cranberry relish chilled or room temperature.
<b>ChefS Holiday Favorite Sides Package For Four</b>	For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Gravy: heat in microwave until warm or place on stovetop and gently bring to simmer.
<b>ChefS Holiday Gluten Free Friendly Sides Package For Four</b>	For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Gravy: heat in microwave until warm or place on stovetop and gently bring to simmer.
<b>ChefS Holiday Ham Meal For Two</b>	Heat ham at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating ~20 min more until internal temperature reaches 165°F. For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Serve cranberry relish chilled or room temperature.
<b>ChefS Holiday Plant Based Meal For Four</b>	For sides: remove plastic lids, in a 350°F oven bake for 30 minutes or until heated through. Lentil Wellington: remove plastic lids, bake for 40-45 minutes or until heated through.
<b>ChefS Holiday Turkey Meal For Two</b>	For all sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through. Gravy: heat in microwave until warm or place in stovetop and gently bring to simmer.
<b>ChefS Traditional Lasagna Dinner For Four</b>	Bake covered in a 350° oven for 40-50 minutes or until heated through. Broil garlic bread for 3 minutes.
<b>ChefS Vegetarian Harvest Dinner For Four</b>	For harvest pies: heat in 350° oven for 20-30 minutes until heated throughout. Squash: Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F. Soup: Empty contents into sauce pan and heat on medium-low, stirring occasionally until heated through. Alternately, microwave on high for 1 minute or until heated through.
<b>Chocolate Churro Bread Pudding Bites</b>	Remove lid and heat in 350° oven for 5-10 minutes until warmed throughout. Alternately use air fryer for 3-4 minutes.
<b>Choice Grade Royal Ranch Rib Roast</b>	15-20 min. per pound at 325 degrees, pull out of oven when internal temp reaches 135 degrees for medium rare doneness
<b>Cioppino Base</b>	Heat Cioppino base over medium heat in large pot with a tight-fitting lid. When the base comes to a simmer, add clams and mussels, return to a simmer and cook, covered until they begin to open, about 5 min. Add remaining seafood and continue to cook until the fish and shrimp are just cooked through, about another 5 min. Discard any clams or mussels which have not opened by this time.
<b>Cioppino Base</b>	Heat over medium until hot. Add cooked inclusions and stir until incorporated.
<b>Citrus Pineapple Chicken</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Classic Plant Based Gluten Free Friendly Stuffing</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Collard Greens With Bacon</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Columbia River King Salmon Fillet</b>	Bake at 375 degrees for 10-12 minutes per pound or until the salmon is cooked through and flakes easily with a fork, or until the internal temperature reaches 135-145°F.

<b>Comfort Meal For Four</b>	Heat pork at 325°F in pan covered with parchment and foil for 20 min. Uncover, baste with pan juices & continue heating ~10 min more or until internal temperature reaches 165°F. For sides: Remove lid, in a 350°F oven bake in foil containers covered 30-40 minutes or until heated through.
<b>Crab Rangoon With Yuzu Sweet Chili</b>	Remove lid and sauce, heat in 350° oven for 8-10 minutes. Alternately use air fryer for 3-5 minutes. Serve sauce chilled or room temperature.
<b>Crab Stuffed Portobello Mushroom</b>	Bake on a lined baking sheet in 350°F oven until mushrooms are soft, filling is heated through and browning.
<b>Crab Stuffed Salmon Fillet</b>	Pre heat oven to 400F place salmon on non stick baking pan and roast for 15-20 minutes until internal temp is 140F for medium or longer until desired doneness.
<b>Cranberry Orange Relish</b>	Serve cold or room temperature.
<b>Creamy Mushroom &amp; Green Bean Casserole</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Diestel Light Dark Turkey Roast</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.
<b>Diestel Light Turkey Roast</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.
<b>Diestel Maple Glazed Turkey Roulade</b>	Heat turkey at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating approx. 20 min more or until internal temperature reaches 165°F.
<b>Feta &amp; Mama Lil'S Peppers Bourekas</b>	Remove lid and heat in 350° oven for 10-15 minutes until heated through. Alternately use air fryer for 3-4 minutes until hot and crispy.
<b>Gingerbread &amp; Sticky Toffee Bread Pudding</b>	Serve cold or bake in a 350°F oven for 15-20 minutes or until internal temperature reaches 165°F.
<b>Gluten-Free Crab Cakes</b>	Pan sear in nonstick skillet with 1 T neutral oil (safflower, etc.) over medium heat 4 min. per side until golden and 165F internal temp is reached. Alternate method, bake in 350F oven on oiled baking sheet for 12-14 min. turning cakes over half way through, to 165F internal temp.
<b>Golden Beet Salad With Candied Pecans</b>	Serve chilled or at room temperature.
<b>Green Peppercorn Sauce</b>	Empty contents into a sauce pan and heat on medium-low, stirring occasionally until heated through.
<b>Harvest Pie</b>	Remove excess-packaging and heat in 350° oven for 20-30 minutes until heated throughout. Muffin cups are microwave and oven safe.
<b>Herb Stuffed Boneless Leg Of Lamb</b>	Roast on rack in a roasting pan, in the oven at 375 degrees. internal temp of 130-135 degrees for medium rare doneness.
<b>Herb, Tomato &amp; Mozzarella Cheese Stuffed Flank Pinwheel</b>	Sear the steak in a pan, then transfer to a preheated oven (375-400°F) and bake until the internal temperature reaches 130-135°F (or your preferred temperature).
<b>Holiday Ham Market Meal For One</b>	Remove lid and portion cup, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Holiday Turkey Market Meal For One</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Honey Cardamom Butternut Squash With Pomegranate &amp; Cranberries</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Honolulu Queen Platter</b>	Serve cold.

<b>Kenai Red Sockeye Salmon Fillet</b>	Bake for 12-15 minutes or until the salmon is cooked through and flakes easily with a fork, or until the internal temperature reaches 135-145°F.
<b>Korean Bbq Glazed Salmon</b>	Place salmon on a parchment lined baking sheet and bake in a 350°F oven for 15 minutes or until internal temperature reaches 165°F.
<b>Kyoto Majesty Platter</b>	Serve cold.
<b>Maple Glazed Turkey Breast</b>	Heat turkey at 325°F in pan covered with parchment and foil for 30 min. Uncover, baste with pan juices & continue heating ~20 min more or until internal temperature reaches 165°F.
<b>Market Lasagna &amp; Broccolini</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Mary'S Fresh Antibiotic Free Turkey</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.
<b>Mary's Fresh Oregonic Turkey</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.
<b>Mary's Fresh Regenerative Turkey</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees. Appx 3.5- 4.5 hours.
<b>Matzo Ball Soup</b>	Empty contents into sauce pan and heat on medium-low, stirring occasionally until heated through. Alternately, microwave on high for 1 minute or until heated through.
<b>Mediterranean Couscous &amp; Chickpea Salad</b>	Serve chilled or at room temperature.
<b>Miso Maple Roasted Young Carrots</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Oregon Bay Shrimp Etouffée Pot Pie</b>	Remove film wrap, heat in 350° oven for 20-25 minutes until heated through. Ceramic ramekins are oven and microwave safe.
<b>Oregon Pinot Noir Tri Tip</b>	Heat tri tip at 325°F in pan covered with parchment and foil for 20 min. Uncover, baste with pan juices & continue heating approx. 10 min more or until internal temperature reaches 165°F.
<b>Pecan Smoked Whole Diestel Turkey</b>	Remove seal and discard. Heat at 325°F in oven safe pan covered with parchment and foil for 1½ hours. Remove cover and finish to desired color by basting with pan juices until internal temperature reaches 165°F.
<b>Peking Duck Breast</b>	Prick the skin with sharp knife before cooking. Roast skin side up on a wire rack in a hot 400 degree oven for 15-20 minutes until skin is crisp and breast reaches internal temperature of 165 degrees. allow breast to rest for 10 minutes before slicing.
<b>Plant Based Savory Mushroom Gravy</b>	Empty contents into sauce pan and heat on medium-low, stirring occasionally until heated through. Alternately, microwave on high for 1 minute or until heated through.
<b>Pomegranate &amp; Citrus Roasted Salmon</b>	Heat salmon at 325°F in pan covered with parchment and foil for 20 minutes or until heated through.
<b>Pork Porchetta Roast</b>	Preheat oven to 375°. Place Porchetta on a rack covered in parchment paper. Cook for 20 minutes, then reduce oven temperature to 300° and cook until internal temperature reaches 140°. Cooking time will vary based on size of roast, approximately 60-90 minutes. Rest for 10 minutes before serving.
<b>Potato Latkes With Apple Chutney</b>	Remove lid and sauce. Heat in 375° oven for 10-12 minutes, flipping halfway through until hot and crispy. Serve sauce on the side chilled or room temperature.
<b>Premium Crab Cakes</b>	Pan sear in nonstick skillet with 1 T neutral oil (safflower, etc.) over medium heat 4 min. per side until golden and 165F internal temp is reached. Alternate method, bake in 350F oven on oiled baking sheet for 12-14 min. turning cakes over half way through, to 165F internal temp.
<b>Radicchio Caesar Salad</b>	Serve chilled or room temperature.
<b>Rainbow Carrot &amp; Sweet Potato Tzimmes</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Raw Oyster Platter With Mignonette</b>	Serve cold (raw)

<b>Roasted Brussels Sprouts With Bacon &amp; Shallots</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Rosemary Roasted Fingerling Potatoes</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Royal Ranch Beef Tenderloin Roast</b>	Roast at 325 degrees, pull out of oven when internal temp reaches 135 degrees for medium rare doneness
<b>Royal Ranch Beef Wellington Kit</b>	Bake at 425°F-Baking time: This will vary, but a good starting point is 35-45 minutes. Internal temperature: Use a meat thermometer to check the temperature of the beef. Aim for 130-135°F for medium-rare. Resting time: Allow the Beef Wellington to rest for at least 10-15 minutes after baking, during which time the internal temperature will continue to rise.
<b>Royal Ranch Chateaubriand</b>	Cook in a 450°F oven, depending on the desired doneness. For medium-rare (135°F internal temperature), generally 25-30 minutes, and for medium (145°F), it's 30-35 minutes.
<b>S'Mores Brûléed Sweet Potatoes</b>	Remove lid and heat in 350° oven for 20-25 minutes until warmed throughout. Alternately use air fryer for 5-8 minutes.
<b>Sausage &amp; Sage Stuffing</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Savory Sage Sweet Potato Fritters With Roasted Leek Aioli</b>	Remove lid and sauce. Heat in 375° oven for 10-12 minutes, flipping halfway through until hot and crispy. Serve sauce on the side chilled or room temperature.
<b>Sazanka Platter</b>	Serve cold
<b>Shoyu Poke</b>	Serve cold (raw)
<b>Sicilian Chicken Pesto</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Smoked Salmon &amp; Caper Deviled Eggs</b>	Serve chilled or room temperature.
<b>Smokehouse Bbq Country Style Pork Ribs</b>	Heat pork at 325°F in pan covered with parchment and foil for 20 min. Uncover, baste with pan juices & continue heating ~10 min more or until internal temperature reaches 165°F.
<b>Smokehouse Bbq Pork &amp; Polenta</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Southern Red Beans &amp; Rice</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Spicy Poke</b>	Serve cold (raw)
<b>Sriracha Salmon Poke</b>	Serve cold (raw)
<b>Steak Diane</b>	Empty contents into a sauce pan and heat on medium-low, stirring occasionally until heated through.
<b>Sumac Chicken Wings With Hot Honey</b>	Remove lid and heat in 350° oven for 10-15 minutes until heated through. Alternately use air fryer for 5-7 minutes until hot and crispy
<b>Surf And Turf Dinner For Two</b>	Sear steaks in a skillet turning after 2-3 minutes per side, then finish in oven until desired doneness. Internal temp for medium rare will be 130-135 degrees, then remove from oven and let rest for 5-10 minutes
<b>Tandoori Chicken With Aloo Gobi &amp; Cilantro Lime Rice</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Teriyaki Chicken With Scallion Yakisoba</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Teriyaki Salmon &amp; Vegetables</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Turkey Gravy</b>	Empty contents into sauce pan and heat on medium-low, stirring occasionally until heated through. Alternately, microwave on high for 1 minute or until heated through.
<b>Turkey Roulade</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.

<b>Twisted Mac &amp; Cheese With Blackened Chicken</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>Vegan Mashed Potatoes</b>	Remove lid, bake in a 350°F oven for 40-50 minutes or until internal temperature reaches 165°F.
<b>Vegan Superfood Lentil Wellington</b>	Remove lid, bake in a 350°F oven for 40 minutes or until internal temperature reaches 165°F.
<b>Vegetarian Moussaka</b>	Remove lid, bake in a 350°F oven for 40-50 minutes or until internal temperature reaches 165°F.
<b>Whipped Sweet Potatoes With Cinnamon Glazed Pecans</b>	Remove lid, bake in a 350°F oven for 20-30 minutes or until internal temperature reaches 165°F.
<b>White Cream Sauce</b>	Empty contents into a sauce pan and heat on medium-low, stirring occasionally until heated through.
<b>Whole Bone In Turkey Breast</b>	Roast in oven at 325 degrees until internal temperature reaches 165 degrees.
<b>Yokohama Platter</b>	Serve cold
<b>Yukon Gold Mashed Potatoes</b>	Remove lid, bake in a 350°F oven for 40-50 minutes or until internal temperature reaches 165°F.