INGREDIENTS

APRICOT & CRANBERRY STUFFED BRIE

CHEESE IN PUFF PASTRY (as prepared):

BRIE CHEESE (pasteurized cow's milk, cheese cultures, salt, enzymes), PUFF PASTRY (enriched wheat flour [Barley, rice, triticale, monoglycerides, sodium stearoyl-2-lactylate], salt, sugar, water, vegetable shortening, vegetable oil), beta carotene, color, sodium hexametaphosphate, ASCORBIC ACID PRESERVATIVES (ascorbic acid, high fructose corn syrup, fruit pectin, citric acid). SWEETENED DRIED CRANBERRIES (cranberries, sugar, sunflower oil). CONTAINS: MILK, WHEAT.

RACK OF LAMB WITH HERB CRUST (as prepared):

RACK OF LAMB, CHIVE & GARLIC BUTTER (butter [cream and salt], chives, garlic & olive oil blend [75% extra virgin olive oil, 25% extra virgin olive oil], garlic, sea salt, pepper), BREAD CRUMBS (bleached wheat flour, dextrose, salt, yeast), DICED ONION (onion, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), FRESH GARLIC, THYME, MARJUN, ROSEMARY. CONTAINS: MILK, WHEAT.

DEMI-GLACE WITH SHALLOTs: water, flavor base (dried soy sauce [wheat, soybeans, salt], food starch, dextrose, autolyzed yeast extract, potato starch, dried onion, natural flavors), autolyzed yeast extract, natural beef & tomato flavors), salt, chicken fat, sugar, caramel color, dried tomatoes, dried beef & veal stock, wheat flour, beef fat, garlic powder, shiitake, corn starch, soybean oil, gelatin. CONTAINS: SOY, WHEAT.

MASHED POTATOES: potatoes, whole milk, butter [sweet cream, salt, annatto color], salt, rinsed preparation. CONTAINS: MILK.

GREEN BEANS WITH RED ONIONS (as prepared):

GREEN BEANS, RED ONION, CHIVE GARLIC BUTTER (butter [cream and salt], garlic, water, canola & olive oil blend [75% expeller pressed canola oil, 25% extra virgin olive oil], expeller pressed canola oil, parsley, sea salt, garlic, chives, salt, pepper). CONTAINS: MILK, WHEAT.

RACK OF LAMB WITH HERB CRUST (as prepared):

RACK OF LAMB, CHIVE & GARLIC BUTTER (butter [cream and salt], chives, garlic & olive oil blend [75% extra virgin olive oil, 25% extra virgin olive oil], garlic, sea salt, pepper), BREAD CRUMBS (bleached wheat flour, dextrose, salt, yeast), DICED ONION (onion, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), FRESH GARLIC, THYME, MARJUN, ROSEMARY. CONTAINS: MILK, WHEAT.

DEMI-GLACE WITH SHALLOTs: water, flavor base (dried soy sauce [wheat, soybeans, salt], food starch, dextrose, autolyzed yeast extract, potato starch, dried onion, natural flavors), autolyzed yeast extract, natural beef & tomato flavors), salt, chicken fat, sugar, caramel color, dried tomatoes, dried beef & veal stock, wheat flour, beef fat, garlic powder, shiitake, corn starch, soybean oil, gelatin. CONTAINS: SOY, WHEAT.

MASHED POTATOES: potatoes, whole milk, butter [sweet cream, salt, annatto color], salt, rinsed preparation. CONTAINS: MILK.

GREEN BEANS WITH RED ONIONS (as prepared):

GREEN BEANS, RED ONION, CHIVE GARLIC BUTTER (butter [cream and salt], garlic, water, canola & olive oil blend [75% expeller pressed canola oil, 25% extra virgin olive oil], expeller pressed canola oil, parsley, sea salt, garlic, chives, salt, pepper). CONTAINS: MILK, WHEAT.

NEW YORK STYLE CHEESECAKE WITH RASPBERRY SAUCE (as prepared):

CHEESECAKE (cream cheese [cultured cream and milk, salt, xanthan, carob bean, guar gum], sugar, eggs, sour cream [cream, milk, enzymes], flour [unbleached wheat flour, malted barley flour, rice, iron, folate, vitamin mononutrient, riboflavin], grattan flour, palm fruit oil, sugar, honey, salt, artificial flavor, baking soda, natural flavor), RASPBERRY SAUCE (raspberry, sugar, water, corn starch, lemon juice concentrate). CONTAINS: EGG, MILK, WHEAT.

EXCLUSIVE!

All Natural
Holiday Dinner

A chef inspired gourmet dinner. A complete meal including appetizer and dessert, serves 4-6

CONGRATULATIONS!

You've just purchased all the ingredients necessary for a special holiday dinner: an Herbed Panko-Crusted Rack of Lamb Dinner, exquisite side dishes, rolls and a delectable dessert.

The best part? You get to spend more time with family and friends and less time in the kitchen – yet still receive all the compliments for serving a meal to remember.

Enjoy, and happy holidays!
Write your cooking times on the lines below to help plan your meal.

**INSTRUCTIONS & TIMELINE**

About 2 hours from start to finish
(2 baking sheets, small saucepan, 3-quart microwave safe bowl)

**TIPS:**** Use napkins to set a decorating theme. • Do an early inventory of your special occasion serveware. • Set the table the night before. • Clear out the refrigerator a day or two before the holiday to make room for leftovers. • Have recyclable plastic containers for send-home leftovers.

**ENTER START TIME:**

**30 MINUTES AFTER START TIME:**

- Preheat oven to 375°F. Remove lamb from refrigerator.

**1 HOUR AFTER START TIME:**

- Preheat oven to 450°F. Prepare lamb roast according to instructions below.

**1 HOUR & 30 MINUTES AFTER START TIME:**

- Prepare green beans according to instructions below:
  - Heat demi-glace.
  - Check lamb roast for doneness.

**1 HOUR & 45 MINUTES AFTER START TIME:**

- Bake rolls according to instructions below.

**1 HOURS & 50 MINUTES AFTER START TIME:**

- **AFTER MEAL**
  - Serve cheesecake.

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**APPETIZER – APRICOT CRANBERRY BRIE IN PUFF PASTRY:**

- **Kit Includes:**
  - Apricot Cranberry Brie in Puff Pastry

- Remove Brie from package and place on a baking sheet.

- Bake for 18-22 minutes until pastry is golden brown.

- Remove from oven and let stand for 7-10 minutes before serving.

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**PANKO CRUSTED RACK OF LAMB:**

- **Kit Includes:**
  - 2 lamb roasts
  - 4 Dijon mustard packets
  - Panko bread crumb mixture
  - Garlic and chive butter

1. Leave oven set to 450°F.
2. Remove lamb roasts from package; rinse and pat dry.
3. Heat chive butter in a small saucepan over medium-low heat for 2 to 3 minutes, stirring occasionally; set aside.
4. Place lamb on a baking sheet and season with salt and pepper as desired.
5. Spread 2 packets of mustard evenly over each roast as shown.
6. Sprinkle panko mixture over mustard as shown, pressing lightly into the surface to help crumbs adhere.
7. Slowly drizzle half the chive butter evenly over roasts, as shown, covering as much of the surface as possible. This will form a crust while baking. Remaining butter can be used as desired on potatoes, green beans or rolls.
8. Place roasts in 450°F oven and cook for 40 minutes or until lamb reaches desired doneness:
   - 145°F medium-rare
   - 160°F medium
   - 170°F well done
9. Remove from oven and let stand for 10-15 minutes before carving.

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**SHELLOT DEMI-GLACE:**

- **Stovetop:**
  - Heat in a small saucepan over medium-low heat for 4-7 minutes, stirring occasionally.

- **Microwave:**
  - Place in microwave safe container; cover and microwave on HIGH for 3-5 minutes, stirring occasionally.

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**MASHED POTATOES:**

- Kit Includes:
  - Mashed potatoes

- Microwave Method
  - Open mashed potatoes and remove from package. Place potatoes in 3-quart microwave safe bowl. Cover with plastic wrap and heat on high for 10 minutes. Stir well and heat for an additional 5 minutes or until heated through. Remove from microwave and keep covered until ready to serve.

**CAUTION: CONTAINER WILL BE HOT.**
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**FRESH GREEN BEANS:**

- **Kit Includes:**
  - Fresh green beans and red onions with garlic butter

- Microwave Method
  - Lay steam bag of green beans flat in microwave PRINT SIDE UP, making sure resealable bag is snapped shut. (Steam bag must lay flat, print side up, to ensure proper cooking.)
  - Microwave on HIGH for 7 to 8 minutes. Check for desired doneness; cook for 1 to 2 minutes more if necessary.

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**CIABATTA ROLLS:**

- Place rolls on baking sheet.

- Bake in preheated 375°F oven; heat for 7-9 minutes or until rolls are a light golden brown.

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**CHEESECAKE WITH RASPBERRY SAUCE:**

- **Kit Includes:**
  - Cheesecake
  - Raspberry Sauce

- To serve, cut cake into slices. Place on individual plates and drizzle with raspberry sauce.