

Happy Easter

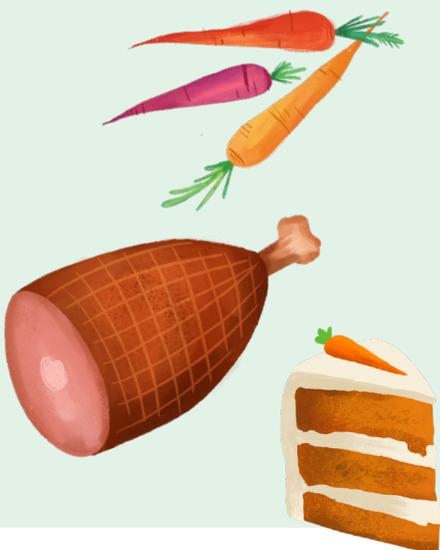
from

The Alinea Group

Before we get started, please **preheat your oven to 350°F.**

Note that we have combined or consolidated elements of each course into one container to make your meal preparation as user-friendly as possible. **Please save and reuse these containers for future meals!**

If you received your meal shipped, please make sure to **remove all tape** on containers intended for the oven. Note that the packing peanuts are starch-based and biodegradable.



USEFUL EQUIPMENT TO GATHER AHEAD OF TIME:

The preparation of your feast doesn't require any special kitchen equipment beyond what might normally be useful for a traditional Easter meal. Some items that will be helpful include:

- A **large cutting board** is helpful for general prep work, and provides a good surface for carving the ham when it is ready.
- A **good, sharp chef's knife** or other carving knife will be needed to slice the ham, while a serrated bread knife is useful for the mushroom tart.
- A **small pot** and/or **saucepans** in assorted sizes will be used to reheat the gravy. A **whisk, spatula or wooden spoons** are needed for stirring some of the sides as they are heated to avoid burning.
- **Kitchen towels** or **potholders** for handling hot trays from the oven.
- Your favorite **plates, serving platters** and **serving utensils** can be used for serving the food. Optionally, we find a **large offset spatula** useful for transferring items from their containers onto serving platters.

WHAT TO EXPECT WHEN UNPACKING YOUR MEAL:

Note that each container is intended to serve 2 guests, unless otherwise noted.

- Sealed bag with **Smoked & Glazed Ham** (includes the ham dressed with the glaze).
- **Foil Roasting Pan** for reheating the ham is included. Separately in the box, you will find the **Smoked Gravy**.
- Foil pan with **Scalloped Potatoes** (includes a **Parmesan Cheese Sauce** and **Herb Pesto**.)
- Snap top container with **Curry Glazed Carrots** (includes **Apricots, Almonds, and Carrot Glaze**.)
- White box containing the **Wild Mushroom & Asparagus Tart**.
- Bottle of **Chilled Spring Pea Soup**.
- Snap top container with **Spring Pea Soup garnishes – Crab, Bacon, Croutons, & Herbs**.
- White box containing the **Carrot Cake** & garnishes – **Strawberry Preserves, Walnut & Brown Butter Crumble, Cream Cheese Frosting, and Garnishes**.

Note the cooking time for each item before you begin. To ensure all items are ready together, we suggest having multiple items in your oven at the same time. We recommend following these steps of reheating.

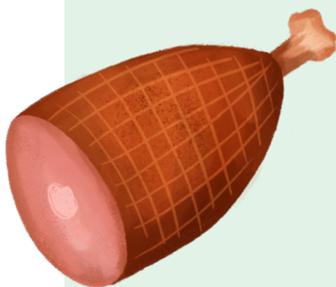
Mushroom & Asparagus Tart | *Wild Mushrooms, Gruyère Cheese, Herbed Breadcrumbs*

1. Remove the **Mushroom & Asparagus Tart** from the packaging and place on a baking tray into the preheated oven for 30-40 minutes or until heated through. At this time, you can begin steps for the **Scalloped Potatoes** and **Glazed Ham & Smoked Gravy** (see below.)
2. Carefully cut the **Mushroom & Asparagus Tart** in half.
3. Place the cut tart on a serving plate.



Scalloped Potatoes | *Parmesan Cheese, Herb Pesto*

1. Remove the lid from the **Scalloped Potatoes** and set aside the **Herb Pesto**. Open the bag containing the **Scalloped Potatoes & Parmesan Cheese Sauce** and transfer into the metal tin provided. Place in your preheated oven for 20–30 minutes or until hot.
2. Transfer the potatoes to a medium sized bowl or plate.
3. Pour the **Herb Pesto** over the potatoes.



Glazed Ham & Smoked Gravy

1. Remove the bag of **Smoked Gravy** and transfer the contents to a small sauce pot and reserve.
2. Using scissors, open the vacuum sealed bag with the **Smoked & Glazed Ham**. Locate the **Foil Roasting Pan** provided and transfer the ham and the glaze to the Foil Roasting Pan and place into the preheated oven for 15 minutes. Remove from the oven and spoon the glaze in the pan over top the **Smoked & Glazed Ham**. Place back in the oven for 15–25 minutes or until hot.
3. Bring the Smoked Gravy to a simmer over medium-low heat whisking occasionally to prevent burning. Reserve until the ham is hot & ready to serve.
4. Carefully transfer the ham onto a clean cutting board, reserving any remaining glaze in the roasting pan. Slice the ham to the desired thickness.
5. Transfer the sliced pieces to a medium sized serving plate. Drizzle any remaining ham glaze over the slices.
6. Transfer the **Smoked Gravy** to a medium sized serving bowl or gravy boat.

Curry Glazed Carrots | *Apricots, Almonds, Curry*

1. Place a medium sized non stick sauté pan over medium-high heat and add the entire contents of the **Carrot Glaze**.
2. Simmer the glaze and butter until melted, while swirling occasionally.
3. Add the carrots to the pan, continue to simmer over medium heat for 5 minutes or until the sauce has the consistency of a thick syrup and coats the carrots evenly.
4. Remove the pan from the heat and keep warm.
5. Transfer the carrots to a medium sized serving platter and garnish with the **Apricots & Almonds** over the top.



Chilled Spring Pea Soup | *Crab, Bacon, Herbs*

1. Using a spoon, divide the **Crab** into two portions & place in the center of your favorite soup bowl.
2. Shake the **Spring Pea Soup** before opening. Pour the soup from the container into the bowl around the crab.
3. Garnish with the **Croutons, Herbs, and Bacon**.

Carrot Cake | *Cream Cheese Frosting, Walnut & Brown Butter*

1. Remove the **Candy Carrots & Sprinkles, Cream Cheese Frosting,** and **Walnut & Brown Butter Crumble** from the container.
2. Unwrap & transfer the **Carrot Cake** onto a medium size serving plate.
3. Using scissors, cut the tip of the pastry bag filled with **Cream Cheese Frosting**. Once cut, hold the bag carefully and squeeze the bag of icing to cover the top of the carrot cake. Spread evenly with a spatula.
4. Sprinkle the **Walnut & Brown Butter Crumble** on the top of the frosted cake and distribute onto the cake utilizing the icing as a “glue” for the crumble.
5. Spoon the **Strawberry Preserves** onto your serving plate just off center, placing the cake next to the preserve. Cut the cake in half and garnish with the **Candy Carrots and Sprinkles** as you like.

