Roche Bros.

Holiday Prime Rib Dinner

Heating Instructions (For best results heat in a conventional oven.)

Prime Rib of Beef with Au Jus

The prime rib is fully cooked and should be heated before serving. To heat, preheat oven to 350°. Uncover prime rib, place in oven proof pan and heat for approximately 11/2 hours. Remove prime rib from pan and place on carving board. Pour the au jus in the pan and whisk au jus with the pan drippings. Return au jus to a sauce pan and heat over medium heat, stirring occasionally.

Creamy Horseradish Potatoes

Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 4 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.

Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 45 minutes. Remove foil, stir and heat for an additional 10-15 minutes, or until the product reaches 165°F.

Fresh Roasted Brussels Sprouts

Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 5 minutes, or until the product reaches 165°F. Let sit for 2 minutes before serving.

Preheat oven to 350°F. Remove film and lid. Place container on a baking sheet in the middle of the oven for 20-30 minutes, or until the product reaches 165°F.

Note: Microwave ovens vary greatly; follow your manufacturer's instructions and your own experience. The black plastic dishes are microwave and oven safe, up to 400°. Use care in removing from the oven, as they do tend to soften. Heat in the center of the oven, do not place directly above the heating element. Slide dishes onto a cookie sheet when removing from oven, or for best results, heat on a cookie sheet in the oven. If more convenient, the squash, potatoes and stuffing can be removed from plastic containers and placed in your own oven safe casseroles, for heating and serving.