# Holiday Prime Rib Dinner Ingredients

**Cooked Prime Rib:** Beef, water, vinegar, salt and natural flavorings. Rubbed with-Flavorings (natural flavors, salt, potato maltodextrin), Sea Salt, Salt, Natural Flavorings, minced onion and caramelized color.

**Wild Mushroom Bisque:** Vegetable Stock (Water, Onion, Carrot, Celery, Salt), Mushrooms (Portabella, Shiitake, Oyster, Porcini), Heavy Cream, Onions, Corn Starch, Sherry Wine, Contains 2% or less of: Butter (Cream, Salt), Garlic, Thyme, Salt and Spice.
**CONTAINS:** Milk.

**Roasted Red Potatoes**: Red Potatoes, Canola Oil, Olive Oil, Salt, Pepper, Spices

**Seasoned Green Beans:** Green beans, red peppers, olive oil, canola oil, pasteurized cream, salt, pepper.

**Au Gus:** Beef Stock, Salt, Maltodextrin, Sugar, Autolyzed Yeast Extract, Natural Flavors, Corn Syrup, Caramel Coloring, Modified Corn Starch, Hydrolyzed Soy Protein, Citric Acid, Beef Flavor, Disodium Inosinate, Grill Flavor

**Buttery Dinner Rolls:** Enriched Unbleached Wheat Flour (wheat flour, malted Barley Flour, Niacin, Iron RS Ferrous Sulfate, Thiamine Mononitrate, Enzyme, Riboflavin, Folic Acid) Eggs, Skin Milk, Yeast, High Fructose Corn Syrup, Water, Butter (Cream (from Milk), Salt). Contains Less Than 2 % of th following: Salt, Sodium, Stearoyl, Lactylate, Datem, Ascorbic Acid, Enzyme, Paprika Oleoresin, Tumeric Oleoresin. May Contain: Soy & Sesame. Contains: Wheat, Eggs, Milk.

**Marion Berry Pie**: Marion berries, Organic Cane Sugar, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Cinnamon. Crust: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Organic Palm Oil, Water, Organic Cane Sugar, Salt. Contains: WHEAT

# *Lunardi's Christmas Prime Rib Holiday Dinner*
# *Re-heating Instructions*

## ***Cooked Prime Rib:***

***For Oven:*** Follow the recommended cooking instructions that are directly on the back side of Prime Rib package. Note: For Best results let the prime rib meat sit for 10 minutes before carving.

## ***Wild Mushroom Bisque:***

***For Stove top:*** *Remove from the bag. Heat on top of the stove over medium heat for approx.15-20 minutes stirring often. Can boil in the bag for approx. 20 minutes.*

***For Microwave:*** *Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 4-5 minutes' stir, then heat for an additional 1-2 minutes until hot.*

## ***Roasted Red Potatoes:***

***For Oven:*** *Remove from the bag and transfer to a foil pan/sheet pan and or heat resistant pan that is slightly sprayed with cooking pan spray; place uncovered in a pre-heated 375F degree oven for approx. 25 -30 minutes or until hot or browned to your desire.*

***For Microwave:*** *Remove from the bag and transfer to a microwave safe bowl covered with a damp paper towel, heat at 75% power for 5-8 minutes or until hot. Please note that micro wave re- heating method will not brown the potatoes.*

## ***Seasoned Green Beans:***

***For Stove top:*** *Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx.10-15 minutes stirring often.*

***For Microwave:*** *Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.*

## ***Au Jus:***

***For Stove top:*** *Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx.10-15 minutes stirring often.*

***For Microwave:*** *Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.*

***Handling and Cooking Tips :*** *Store product under refrigeration @ 38 degrees at all times, until ready to heat and serve. Please allow 1 ½ to 2 hours for approx. cooking time.*