



VALENTINE'S DAY DINNER PACKAGE 2019 HEATING INSTRUCTIONS

GENERAL INSTRUCTIONS

BEFORE HEATING

- DO NOT pull wellingtons from refrigerator until ready to cook.
- Let all other items sit at room temperature for 30 minutes.

HEATING

- Most items are fully cooked and just need to be reheated.
- The beef wellington is par-cooked and the salmon wellington is raw and ready to cook.

THERMOMETER

- We recommend a Taylor digital probe-cooking thermometer.

HEATING TIMES

- Heating times are an **estimate only**, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

DO NOT

- Do not put any plastic lids in the oven.
- Do not heat foil containers in the microwave.

DINNER FOR TWO

WELLINGTONS:** Preheat oven to 425°F, heat uncovered. Wellingtons are already egg washed and dusted with flour to allow easier removal from pan. Wellingtons are done when the puff pastry is deep golden brown, approx. 15-20 minutes. Let rest 5-10 minutes before serving. The beef will be medium and the salmon will be medium-well. Place the sauce in a pan on low heat, gently heat sauce until warm, whisking will help emulsify the sauce. If the sauce is too thick, water may be added.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIDES

GREEN BEANS: Preheat oven to 350°F. Remove lid and cover with foil, heat covered approx. 10-15 minutes.

MASHED POTATOES: Preheat oven to 350°F. Remove lid and cover with foil, heat covered until the internal temperature reaches 160°F, approx. 15-20 minutes. Halfway through heating time, remove foil, stir, re-cover and return to the oven.

APPETIZERS

BRIE: Preheat oven to 350°F. Remove lid and heat uncovered, approx. 5-10 minutes.

CRAB CAKES: Preheat oven to 350°F. Remove lid and heat uncovered, approx. 10-12 minutes. As an alternative, you can fry with a little oil in a non-stick frying pan on medium heat, approx. 4 minutes per side.

STUFFED MUSHROOMS: Preheat oven to 350°F. Remove lid and heat uncovered until the internal temperature reaches 160°F, approx. 5-10 minutes.

DESSERTS

CAKE, CHEESECAKE & CHOCOLATE DIPPED STRAWBERRIES: Store in the refrigerator and take out when ready to serve.

WWW.SELLANDS.COM

