



VALENTINE'S DAY DINNER PACKAGE 2023 HEATING INSTRUCTIONS

GENERAL INSTRUCTIONS

BEFORE HEATING

- DO NOT pull wellingtons from refrigerator until ready to heat.
- Keep shrimp and caviar chilled until ready to eat.
- Let all other items sit at room temperature for 30 minutes.

COOKING VS HEATING

- Most items are fully cooked and just need to be reheated.

SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

HEATING TIMES

- Heating times are **estimates 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. Remove plastic cover and sauce container from pan. Wellingtons are already egg washed. Heat Wellington uncovered. 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, the salmon will be medium-well, and the winter vegetable will be hot and heated through.

Beef wellingtons will come with a bordelaise sauce, and both the salmon and winter vegetable wellingtons will come with lemon beurre blanc. Place the accompanying 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. Serve the bordelaise with the beef wellington and the lemon beurre blanc with the salmon or winter vegetable wellington.

SIDES

WHITE CHEDDAR & CHIVE POTATO PUREE: Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 20-25 minutes. After 15 minutes of cooking, stir and re-cover with foil.

SPINACH & STRAWBERRY SALAD: In a large mixing bowl, place spinach, strawberries, pistachios, fried shallots and blood orange balsamic vinaigrette. Lightly toss until all ingredients are well mixed. Check for desired seasoning and serve.

APPETIZERS

SHRIMP COCKTAIL: Keep shrimp cocktail refrigerated until ready to eat. Squeeze lemon over shrimp and enjoy with cocktail sauce.

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

DESSERT

Store in the refrigerator and take out when ready to serve.

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



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