



Easter



REHEATING INSTRUCTIONS

Winter's Fully Cooked Spiral Ham (7-9 lbs)

1. Preheat the oven to 350°F.
2. Remove the bag and plastic wrap. Remove the pad and glaze packet. Place ham in a roasting pan. If desired, open the glaze packet, mix with 1 ½ cups water, and apply it to the ham.
3. Cover with aluminum foil and place in the oven. Cook 8-10 minutes per pound or until the product reaches and internal temperature of 165°F.
4. Follow the same instructions if you have ham sliced by the pound. You will want to reheat the ham covered. Cook 8-10 minutes per pound or until the internal temperature reaches 165°F.

Ready to serve: Each ham is fully cooked. It can be served cold. We suggest room temperature for maximum flavor.

Chicken

1. Preheat the oven to 350°F.
2. Bake, covered with aluminum foil, for 20-25 minutes or until the internal temperature reaches 165°F.

Pro Tip: add an inch or less of stock or water to the pan to prevent chicken from drying out.

Fish

1. Preheat the oven to 325°F.
2. Remove from the refrigerator and place on a baking sheet or oven-safe dish. Let sit at room temperature for 10-15 minutes.
3. Bake, loosely covered with aluminum foil, for 10-15 minutes or until the internal temperature reaches 165°F.
4. Allow to rest for 2-3 minutes before serving.

Beef Tenderloin

Best served at room temperature to avoid overcooking.

1. Preheat the oven to 350°F.
2. Cover loosely with aluminum foil. Cook for 10-12 minutes or until the internal temperature reaches 110°F. Remove from oven.

Optional Cooking Method:

Heat a pan over medium-high heat and add olive oil or butter and cook the tenderloin on each side for 1 minute.

Lasagna

• From Frozen

1. Preheat the oven to 350°F.
2. Bake, covered, for 45-50 minutes.
3. Uncover and bake for an additional 25-30 minutes or until the internal temperature reaches 165°F and the top is golden brown and bubbling.
4. Add extra cheese if desired.

• From Thawed

1. Preheat the oven to 350°F.
2. Bake, covered, for 25-30 minutes.
3. Uncover and bake for an additional 15-20 minutes or until the internal temperature reaches 165°F and the top is golden brown and bubbling.
4. Add extra cheese if desired.

Sunset Foods March 2025

Please note reheating times vary depending on food quantities & temperature (how chilled the food items may be prior to reheating) and your own appliances. Please remember to take temperatures and that all food must be reheated to at least 165 °F before consuming.

Green Bean Casserole

1. Preheat the oven to 350°F.
2. Remove the plastic, place it on a sheet pan, and cover it with aluminum foil.
3. Bake, covered, for 25-30 minutes or until the internal temperature reaches 165°F.

Mashed / Au Gratin / Twice Baked / Scalloped / Roasted Potatoes

1. Preheat the oven to 350°F.
2. Bake, covered, for 25-30 minutes or until the internal temperature reaches 165°F.

Cauliflower / Asparagus / Grilled or Steamed Vegetables

1. Preheat the oven to 350°F.
2. Bake, covered, for 18-20 minutes or until the internal temperature reaches 165°F.

Quiche

1. Preheat the oven to 350°F. Cover the quiche with aluminum foil.
2. Bake for 15-20 minutes or until the internal temperature reaches

Par-baked Dinner Rolls

1. Preheat the oven to 350°F.
2. Remove from the bag and place on a baking sheet.
3. Bake for 8-10 minutes or until warm and golden brown.

HOW TO USE AN INSTANT READ THERMOMETER

Pocket test thermometers are designed to be instant read, meaning that they should be inserted into the food, registering a temperature within 15 seconds, and then removed from the food product. These thermometers are not meant to be left in the food during the cooking process.

The thermometer should always be placed in the thickest part of the meat and NOT touching bone.

Sides such as mashed potatoes or casseroles can be checked by placing the thermometer into the center of the dish, being careful not to touch the bottom of the pan. The cooking vessel will tend to be hotter and this could give you an inaccurate reading.

On the thermometer, there is a small notch located about 1.5 to 2 inches above the tip. This is the area that reads the temperature correctly. Make sure the thermometer is inserted into the product up to this notch for the most accurate results. Wipe the thermometer stem with a food-safe sanitizer or rubbing alcohol before and after each use.

For detailed guidance on instant-read thermometer usage, visit:
<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/kitchen-thermometers>

