

HAM DINNER FOR 2-4 Serves 2-4



REHEATING INSTRUCTIONS

KOWALSKI'S HICKORY-SMOKED PIT HAM

Keep refrigerated until ready to prepare. Remove from packaging; place ham in an oven-safe dish with ½ cup water. Cover with foil; bake in a preheated **350°** oven until heated through (about 30 min.).

Ham is fully cooked and can be eaten cold.

SIDES

QUATTRO FORMAGGIO CHEESY HASH BROWNS

Keep refrigerated until ready to prepare. Remove film; cover loosely with foil (for a crispier top, leave uncovered). Place tray on a baking sheet; bake in a preheated **350°** oven until heated through (**about 30 min.**), stirring halfway through.

GREEN BEANS WITH SLIVERED ALMONDS

Transfer beans to a microwave-safe dish; add ¼ cup water and cover with a paper towel. Microwave until desired tenderness (5-7 min.). Add butter or extra virgin olive oil, if desired (use olive oil to keep beans dairy free). Season with salt and pepper to taste; top with almonds.

HOLIDAY SPINACH SALAD

Keep refrigerated until ready to prepare. In a large bowl, combine spinach, cranberries, cheese, nuts and seeds; toss with dressing just before serving.

DINNER ROLLS

Remove from bag; place on a baking sheet. Bake for **5-7 min.** in a preheated **350°** oven.

CHOCOLATE DECADENCE DESSERT

Keep refrigerated until ready to serve.

You may need to increase cooking time for a full oven (if you are heating several items at the same time) or to account for differences in your kitchen equipment.

PERSONALIZED MEAL PLANNING SCHEDULE

To serve your dinner at 6 p.m., preheat your oven at 5:15 p.m. Put the ham and hash browns in the oven at 5:30 p.m., etc. Using the chart below, fill in the time slots starting on the far right with the time you'd like to eat. Working to the left, fill in each time slot by the quarter hour. Ensure that all items reach target internal temperature (if provided) before removing from the oven.

EXAMPLE	Time:	5:15	5:30	5:45	6:00
YOUR SCHEDULE	Time:				
Ham		Preheat Oven			
Hash Browns					SERVE
Dinner Rolls					