

KOWALSKI'S HOLIDAY SPIRAL-CUT HAM DINNER Serves 8



REHEATING INSTRUCTIONS

KOWALSKI'S SMOKED SPIRAL-CUT HAM

Keep refrigerated until ready to prepare. Remove ham from plastic packaging; place in roasting pan and set aside. Pour glaze packet into a small mixing bowl; stir in ½ cup very hot water until sugars are dissolved (disregard instructions on glaze packet). Pour prepared glaze over ham (to ensure a soy-free ham, omit the glaze); tent pan with foil. Bake in a preheated **350°** oven for **30 min.** Remove foil; baste ham with juices. Continue cooking for **60-75 min.**, basting every 15 min. Remove ham from oven; let stand, loosely covered, for **10 min.** before serving.

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 40 min.**), stirring halfway through.

GREEN BEANS WITH SLIVERED ALMONDS

Keep refrigerated until ready to prepare. Remove film from microwave-safe pan; add ¼ cup water and cover with a paper towel. Microwave beans to desired tenderness (8-10 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.

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 4:15 p.m. Put the ham in the oven at 4:30 p.m., the hash browns at 5:15 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 oven.

EXAMPLE	Time:	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00
YOUR SCHEDULE	Time:								
Ham		Preheat Oven						Rest	
Hash Browns	;								SERVE
Dinner Rolls									