



KOWALSKI'S HOLIDAY OVEN-READY RAW PRIME RIB DINNER

Serves 8



HEATING INSTRUCTIONS

KOWALSKI'S RAW PRIME RIB

Keep refrigerated until ready to prepare. Remove roast from plastic packaging; place fat-side up in a 2" deep roasting pan. Add 1 cup water to bottom of pan; tightly cover with foil. Roast in a preheated **300°** oven until a meat thermometer registers an internal temperature of 125° for medium-rare doneness (**about 2 ½-3 hrs.**). (For medium doneness, cook to an internal temperature of 135°; this will increase cooking time by about 30 min.) When fully cooked, remove foil and set oven to broil; broil roast for **5 min.** for a crispy outer crust. Remove prime rib from oven; remove string. Using your fingers, hold the roast in place with the fat cap facing you. Carve ½-¾" slices, cutting the roast across the muscle (the short way; do not cut the full length of the roast). Serve with au jus (skip the au jus for guests with a wheat, soy or fish allergy).

This is a raw item and must be completely cooked before serving.

AU JUS

Mix 1 part au jus and 2 parts water in a saucepan; bring to a boil. Serve alongside roast in small serving dishes.

SIDES

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.

GARLIC MASHED POTATOES

Keep refrigerated until ready to prepare. Remove film; cover loosely with foil. Place tray on a baking sheet; bake in a preheated **350°** oven until heated through (**about 40 min.**), stirring halfway through.

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.

KOWALSKI'S SALSA DI PARMIGIANO BAGUETTE

Remove baguette from package; place on a baking sheet on the center rack of a preheated **400°** oven. Bake for **10-12 min.** or until desired crispness is achieved.

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., put the roast in the oven at 3:15 p.m., potatoes at 5:15 p.m. (or 4:45 p.m. if using a single oven), 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: 3:00 3:15 3:30 3:45 4:00 4:15 4:30 4:45 5:00 5:15 5:30 5:45 6:00

YOUR SCHEDULE Time: _____

Prime Rib	Preheat Oven												Rest
Mashed Potatoes								For Single Oven		For Double Oven			
Baguette													

SERVE