

VALENTINE'S HEATING INSTRUCTIONS

APPETIZERS

Goat Cheese-Stuffed Dates

1. Keep refrigerated until ready to serve.

Potato Leek Soup

1. Pour soup into a saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
4. Pour into bowl and garnish with infused leek oil and crispy leeks.
5. To microwave, place in a microwave safe bowl for 2 minutes, stir and continue to cook for an additional 2 minutes until a 165°F internal temperature is reached.

Brussels Sprouts with Fig Vincotto

1. Preheat oven to 350°F.
2. Remove all packaging and place Brussels Sprouts in a baking dish and cover tightly with foil.
3. Bake in oven for 15-20 minutes or until a 165°F internal temperature is reached.

Lobster Risotto

1. Preheat oven to 350°F.
2. Remove lid from packaging and cover tightly with foil.
3. Bake for 15-20 minutes, covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown until a 165°F internal temperature is reached.

ENTRÉES

Filet Mignon with Bordeaux Butter

1. Preheat oven to 400°F.
2. Remove Filet from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 °F.
3. Remove lid from packaging and place oven/microwave safe container in oven.
4. Bake in oven for 20 minutes.
5. Make sure it has reached 165°F internal temperature.
6. Remove from oven, add Bordeaux butter.
7. Allow Filet to rest for 5-10 minutes before slicing.

Seared Scallops with Pinot Grigio Butter Sauce

1. Preheat oven to 400°F.
2. Remove Scallops from refrigerator and allow to sit at room temperature for 10-15 minutes. Starting temperature to begin cooking should be between 35-40 °F.
3. Remove lid from packaging and place oven/microwave safe container in oven.
4. Bake in oven for 8-10 minutes.
5. Make sure it has reached 165°F internal temperature.
6. Remove from oven, add Pinot Grigio butter sauce.

Brown Butter & Sage Jumbo Ravioli

1. Preheat oven to 350°F.
2. Remove lid from packaging and place oven/microwave safe container in oven.
3. Bake for 15-20 minutes, covered until a 165°F internal temperature is reached.

Heart-Shaped Beef Wellington with Duxelles

1. Preheat your oven to 350°F.
2. Remove all packaging and place the Wellington in a baking dish, lightly covered with foil.
3. Bake in the center of the oven for approximately 35-45 minutes.
4. Ensure the internal temperature reaches 165°F before serving.
5. Let it rest for 15 minutes before slicing.

DESSERTS

D.I.Y. Chocolate-Covered Strawberries

1. Keep refrigerated until ready to serve.
2. Remove chocolate from package.
3. Place chocolate into provided ramekin.
4. Place candle under ramekin, light candle.
5. Stir chocolate mix for 1-2 minutes or until melted.

Heart-Shaped Red Velvet Cake

1. Serve at room temperature.