



## REHEATING INSTRUCTIONS

**HERB ROASTED WHOLE CHICKEN** - *Gently place the whole chicken in an oven-safe dish and place into a cold oven. Set oven to 400°F. When the oven hits 400°F, turn it down to 325°F and cook until heated through inside, approximately 25-30 minutes.*

**PETITE GREENS SALAD** - *Just before serving, season the greens with salt and gently mix with vinaigrette with wooden spoons. Taste and adjust seasoning accordingly.*

**BAGUETTE AND BORDIER BUTTER** - *Take the butter out of the refrigerator 1-2 hours in advance of serving to allow time for the butter to come to room temperature. Toast bread or serve as is. It's delicious either way!*

**HARICOTS VERTS** - *Heat a sauté pan on medium heat with a neutral oil, such as grapeseed or canola. Place green beans into the pan and allow to heat through, about 3 or 4 minutes. Add shallots and sauté another 2 minutes. Season with salt and add a squeeze of lemon juice just before serving.*

**POMME PURÉE** - *For Stovetop, heat a ½ cup cream or milk in a 2-quart pot and add the pomme purée. Stir until the potatoes are soft and very smooth. Add a little more milk or cream if needed, then season with salt to taste.*

*Alternatively, using a microwave safe dish, mix the potatoes with a ½ cup cream or milk. Cover the dish with a damp cloth or paper towel and place in a microwave. Warm in one minute increments, stirring after each. Season with salt to taste before serving.*

**CHEESE** - *Remove the cheeses from the packaging at least 1 hour before serving to allow them to come to room temperature. Toast the walnut raisin bread just before serving, and arrange on a cheese board or large plate.*

**GLUTEN FREE CHOCOLATE CAKE** - *Remove the cake from packaging and place on a serving dish or individual plates. Slowly drizzle the crème fraiche next to the cake just before serving.*