

NON-TRADITIONAL ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	INSTRUCTIONS
Three-Cheese Meat Lasagna <hr/> Marinara Vegetarian Lasagna <hr/> Alfredo Vegetarian Lasagna	350°F	Serves 6: 40-50 min. Serves 12: 50-60 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for small 40-50 minutes, large 50-60 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Carefully remove container from microwave; let stand 1 minute.</p>
Chicken Alfredo Dinner	350°F	Serves 6: 40-50 min. Serves 12: 50-55 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for small 40-50 minutes, large 50-55 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Stir after 4 minutes. Carefully remove container from microwave; let stand 1 minute.</p>

NON-TRADITIONAL SIDES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
Bread Sticks and Marinara Sauce	350°F	12 bread sticks: 3-5 min. 24 bread sticks: 5-8 min.	1-1.5 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Place bread sticks on a baking sheet tray. Heat in center of oven for 3 to 5 minutes for 12 bread sticks or 5 to 8 minutes for 24 bread sticks – or until warm to touch. Remove and serve immediately.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Place bread sticks on a microwavable tray. Cover with a paper towel and microwave on high 1 minute for 12 bread sticks or 1 minute and 30 seconds for 24 bread sticks – or until warm to touch. Remove and serve immediately.</p>
Pepperoni Pinwheels and Marinara Sauce	350°F	12 pinwheels: 3-5 min. 24 pinwheels: 5-8 min.	1-1.5 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Place pinwheels on a baking sheet tray. Heat in center of oven for 3 to 5 minutes for 12 pinwheels or 5 to 8 minutes for 24 pinwheels – or until warm to touch. Remove and serve immediately.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Place pinwheels on a microwavable tray. Cover with a paper towel and microwave on high 1 minute for 12 pinwheels or 1 minute and 30 seconds for 24 pinwheels – or until warm to touch. Remove and serve immediately.</p>

HICKORY HOUSE™ ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
Ribs	350°F	40-45 min.	8-12 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Tent with aluminum foil. Heat container on baking sheet in center of oven for 40 to 45 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Carefully remove container from microwave; let stand 1 minute.</p>



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PRE-MADE EASTER MEALS

COOKING
INSTRUCTIONS



HICKORY HOUSE™ ENTRÉES CONT.

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
<p>Smoked Turkey</p> <hr/> <p>Pulled Pork</p> <hr/> <p>Brisket</p>	350°F	15-20 min.	2-5 min.	<p>CONVENTIONAL OVEN: <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Tent with aluminum foil. Heat container on baking sheet in center of oven for 15 to 20 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p>MICROWAVE OVEN: <i>(based on 1000 watt microwave)</i> Remove plastic lid. Cover with a paper towel, microwave on high 2 to 5 minutes for 2 lbs. of meat or 3 to 5 minutes for 3lbs. of meat - or until temperature reaches 165°F. Carefully remove container from microwave. Let stand 1 minute; serve immediately.</p>

TRADITIONAL ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	INSTRUCTIONS
Brown Sugar Spiral Ham	300°F	2-2.5 hrs.	<p>OVEN: Heat oven to 300°F. Remove ham from package and place ham on a rack in a roasting pan. Cover tightly with aluminum foil. Bake approximately 15 to 17 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. If you choose to do so, glaze ham as directed below. As oven temperatures vary, adjust heating time accordingly.</p> <p>GLAZING HAM: Remove ham from oven, uncover. Open glaze packet and squeeze desired amount evenly over the ham. If desired, spread the glaze between the slices. Return the ham to the oven, uncovered, for 10 minutes. Remove the ham from the oven.</p>
CarveMaster Applewood Pit Ham	350°F	1-1.5 hrs.	<p>OVEN: Heat oven to 350°F. Remove ham from package and place ham flat side down on a rack in a shallow roasting pan. Cover tightly with aluminum foil. Bake approximately 13 to 18 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. As oven temperatures vary, adjust heating time accordingly.</p> <p>CARVING HAM: Place warmed ham, flat side down, on carving board or platter. Carve thin slices beginning at the narrow end of the ham.</p>
Hy-Vee Honey Glazed Spiral Ham	300°F	3-3.5 hrs.	<p>OVEN: Heat oven to 300°F. Remove ham from package and place ham on a rack in a roasting pan. Cover tightly with aluminum foil. Bake approximately 15 to 17 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. If you choose to do so, glaze ham as directed below. As oven temperatures vary, adjust heating time accordingly.</p> <p>GLAZING HAM: Remove ham from oven, uncover. Open glaze packet and squeeze desired amount evenly over the ham. If desired, spread the glaze between the slices. Return the ham to the oven, uncovered, for 10 minutes. Remove the ham from the oven.</p>
Hormel USDA Select Prime Rib	325°F	1 hr.	<p>OVEN: This prime rib is fully cooked and ready to serve. If you wish to heat the prime rib, preheat oven to 325°F. Remove prime rib from wrapper. Place in shallow baking pan. Place pan in oven and heat, covered with aluminum foil, 1 hour or until heated all the way through. Slice and serve immediately.</p>
Butterball Turkey	350°F	2.5 hrs.	<p>OVEN: Preheat oven to 350°F. Remove turkey from wrapper; do not stuff turkey. Place turkey breast up, on a flat rack in a pan. Do not add water. Insert meat thermometer into thickest part of thigh next to body, not touching bone. Place turkey in oven for 1-3/4 to 2-1/4 hours (2 to 2-1/2 hours for 14 to 16 pound turkey) or until temperature reaches 130°F to 140°F. To prevent over browning, shield breast and drumsticks loosely with lightweight aluminum foil after 1 to 1-1/4 hours.</p> <p><i>Butterball baked turkeys have been fully cooked to an internal temperature of 160°F. If you have any questions please call the Butterball hotline at 1-800-288-8372 or visit them at www.butterball.com.</i></p>
Jennie-O Boneless Turkey Breast	325°F	1.5 hrs.	<p>OVEN: Preheat oven to 325 F. Remove outer pre-printed package, leaving inner cooking bag intact. Wrap with foil and place in baking pan with 1½ cups water. Bake until internal temperature reaches 140°F (approximately 1-1/2 hours). Remove inner cooking bag, slice product according to arrows on package and serve.</p>

TRADITIONAL AND HICKORY HOUSE SIDES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
Sage Bread Dressing Sweet Potato Casserole	350°F	Small: 30-40 min. with an additional 5-10 min. Large: 45-55 min. with an additional 5-10 min.	6-9 min.	<p>CONVENTIONAL OVEN: Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for small 30-40 minutes, large 45-55 minutes. Carefully remove baking sheet with container from oven; stir. Return product on baking sheet to oven; heat for 5 to 10 minutes or until temperature reaches 165°F. Carefully remove baking sheet with container from oven. Let stand 1 minute.</p> <p>MICROWAVE OVEN: (based on 1000 watt microwave), (preferred heating) Remove plastic lid. Microwave on high 6 to 9 minutes or until temperature reaches 165°F. Stir after 3 minutes. Carefully remove container from microwave; let stand 1 minute.</p>
Au Gratin Potatoes Mashed Potatoes Cheesy Corn Bake with Cheddar White Cheddar Macaroni Green Bean Casserole Holiday Potatoes with Cheddar	350°F	Small: 35-45 min. Large: 50-60 min.	6-9 min.	<p>CONVENTIONAL OVEN: Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for small 35-45 minutes, large 50-60 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p>MICROWAVE OVEN: (based on 1000 watt microwave), (preferred heating) Remove plastic lid. Microwave on high 6 to 9 minutes or until temperature reaches 165°F. Stir after 3 minutes. Carefully remove container from microwave; let stand 1 minute.</p>
Turkey and Beef Gravy	STOVE: Medium	10-13 min.	5 min.	<p>STOVE TOP: (preferred method) Remove container lid and pour gravy into a pot. Place pot on burner over medium heat. Stir occasionally for 10 to 13 minutes or until temperature reaches 165°F.</p> <p>MICROWAVE OVEN: (based on 1000 watt microwave) Remove container lid and microwave on high for 3 minutes. Carefully remove from microwave as product will be very hot. Stir and return to microwave; heat on high 2 minutes. Carefully remove from microwave. Stir and let stand 1 minute.</p>
Creamed Spinach Brussels Sprouts with Spicy Honey Butter Buttered Sweet Corn Apple Crisp	350°F	Small: 20-30 min. Large: 30-40 min.	N/A	<p>CONVENTIONAL OVEN: Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for small 20-30 minutes, large 30-40 minutes or until temperature reaches 165°F. Let stand 1 minute.</p>

All other sides and desserts do not require additional preparation.
 Just refrigerate - and serve!

