



Holiday Prime Rib Dinner

From all of us at Diablo Foods, it has been our pleasure to put together this Holiday Prime Rib Dinner for your family and friends.

Things you need to know:

Unpack your box, and place everything, except your rolls, in the refrigerator. **Remember to take everything, including the cake, out of the refrigerator 2 hours before you begin to cook, to let it come to room temperature.**

Everything is already fully cooked to perfection. All you need to do is reheat.

The black and gold container bottoms are microwaveable and oven safe, **the lids are not.**

The entire dinner can be hot, and ready to serve in about 1¾ hours, for rare.

Below, you will find suggested reheating times, and methods. As oven temperatures and microwave powers vary, **please keep an eye on everything; you do not want to overcook anything.**

Heating Instructions:

1. **Preheat your oven to 350°**
2. **Prime Rib:** simply remove from the bag. Place your already seasoned Prime Rib in the roasting pan. Heat at 350° for the following: (rare -1½ hours) (medium-2 hours) (well done-2½ hours) **Use of an instant read thermometer is recommended.** When the roast is done, remove from the oven and tent with foil for at least 15 minutes, to let the juices settle back into the roast.
3. **Mashed Potatoes:** the mashed potatoes are in a microwave/oven safe container. Remove the lid, cover with a microwave safe top and reheat in the microwave for 10-15 minutes, stirring halfway through. **(Don't forget to stir!)**
4. **Creamed Spinach:** take out of the container and put in a large pot on the stove, on medium heat. When the spinach is hot and bubbling, add fresh spinach to the pot, stirring until combined. Do not over cook. Stir in some fresh pepper and a dash of nutmeg.
5. **Au jus:** follow directions on the jug of au jus. One part au jus and two parts water.
6. **Dinner Rolls:** take out of the package and pop in the oven until hot.

Tip-When the roast comes out of the oven, you can put the potatoes and spinach back in the oven to keep them warm while the roast rests.