



OBO' VALENTINE'S DINNER 2023

HEATING INSTRUCTIONS

GENERAL INSTRUCTIONS

BEFORE HEATING

- Keep seafood chilled until ready to eat.
- Let all items sit at room temperature for 30 minutes.

HEATING INSTRUCTIONS

- Baked Rigatoni is fully cooked and comes in its own foil-roasting pan, and just needs to be reheated.

SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

HEATING TIMES

- Heating times are estimates only, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

DO NOT

- Do not put any plastic lids in the oven.
- Do not heat foil containers in the microwave.

SIDES

MISTA SALAD:

In a large mixing bowl, place greens, cucumber, cherry tomatoes, red onion, carrot, parsley, green onion and red wine vinaigrette. Lightly toss until all ingredients are well mixed. Check for desired seasoning and serve.

EPI BAGUETTE:

Once everything has been pulled out of the oven, pop the baguette in the oven for 3-5 minutes, until warm.

CLARIFIED BUTTER:

Butter can be warmed in a small sauce pot or in the microwave, until melted.

DESSERT

Store in the refrigerator and take out when ready to serve.

DINNER MENU

SEAFOOD PLATEAU**:

Keep plateau refrigerated until ready to eat. Serve seafood with cocktail sauce, tarragon-lemon aioli and grilled lemon.

BAKED RIGATONI:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. Remove foil, top with mozzarella provided, return to the oven uncovered and heat until cheese is melted and golden brown.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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