



UMass Fresh
PRESENTS

Spring Dinner

COOKING INSTRUCTIONS

MINUTES UNTIL SERVING:

:90 1 1/2 hours before you want to eat, preheat your oven to 325°F

Remove the ham from plastic and place in a foil pan, add about ½ cup of water to the bottom of the pan and cover with aluminum foil. Place the pan in a preheated oven for 1 to 1 ½ hours.

:30 Remove all plastic covers from the food and cover the ravioli with aluminum foil.
Place the potato gratin into the oven.

:20 Place the ravioli, carrots, and cauliflower into the oven.

:10 Place the asparagus into the oven. Pour the glaze into a sauce pan and bring to a simmer, then turn off heat.

:05 Check internal temperatures of all menu items with a thermometer. The internal temperature should reach 165°F for 15 seconds. If internal temperature is below 165°F, continue cooking in the oven until internal temperature reaches 165°F or above.

When everything is hot and you are ready to serve, brush the ham with the glaze and serve the remaining on the side.

Drizzle the basil pesto over the raviolis and drizzle the balsamic glaze over the asparagus.

For the salad, combine the Little Leaf Lettuce, beets, pepitas, and oranges in a bowl and toss lightly. Serve with the citrus-maple vinaigrette.

Bon Appetite!