
PRIME RIB DINNER

HEATING INSTRUCTIONS

Twice Baked Potatoes:

1. Preheat oven to 325° F.
 2. Place twice baked potatoes on baking sheet.
 3. Bake for 30–45 minutes or until internal temperature is 165° F.
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Prime Rib:

For best results, let prime rib sit out until they reach room temperature.

CONVENTIONAL OVEN:

1. Preheat oven to 300° F.
2. Place prime rib on baking sheet and place pan into oven on the middle rack.
3. Cook for 15–25 minutes or until internal temperature is 165° F.
4. Take the internal temperature by placing the thermometer in the center of the meat.

BROIL:

1. Bring prime rib to room temperature and use a clean cloth to remove excess moisture.
2. Move oven rack 6 inches from heating element.
3. Preheat oven and skillet by setting the oven to broiler for 15–20 minutes.

GRILL:

1. Preheat grill to 500° F.
 2. Grill each side for 2–4 minutes or until the prime rib is 165° F.
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Roasted Asparagus:

1. Remove asparagus from container.
 2. Place asparagus on baking sheet.
 3. Bake 15–25 minutes or until temperature is 165° F.
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Au Jus Instructions:

STOVE TOP:

1. Transfer au jus from deli cup to small saucepan.
 2. Cook on medium heat for 5 minutes or until internal temperature reaches 160 F. Do not let boil.
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Cranberry Fluff:

Serve cold.

Thank you from all of us at Festival Foods!



INGREDIENTS & NUTRITION FACTS

Twice Baked Potatoes – Potatoes, Sour Cream (Cultured Sour Cream (Nonfat Milk, Cream, Grade A Whey, Corn Starch - Modified, Sodium Phosphate, Guar Gum, Carrageenan, Sodium Citrate, Locust Bean Gum), Potassium Sorbate (Preservative)), Butter Margarine Blend (Partially Hydrogenated and Liquid Soybean Oil, Water, Butter (Cream, Salt), Salt, Non-Fat Dry Milk Solids, Soy Lecithin, Sodium Benzoate (A Preservative), Artificial Flavor, Vitamin A Palmitate Added, Beta Carotene), Bacon (Bacon cured with Water, Salt, Sugar, Sodium Erythorbate, Sodium Nitrite. May also contain Dextrose, Flavoring, Honey, Dehydrated Pork Broth, Potassium Chloride, Potassium Lactate, Smoke Flavoring, Sodium Diacetate, Sodium Phosphate), Cheddar Cheese, Onion, Salt, Pepper.

Contains: Milk, Soy

Roasted Asparagus – Asparagus, Refined Olive Pomace Oil And Virgin Olive Oil, Kosher salt, and pepper.

Prime Rib – Cooked Prime Rib (Roast Beef Prime Rib, Injected Up To 10% With A Solution Of: Water, Sodium Phosphates, Sugar, Salt, Flavoring, Seasoning (Salt, Flavoring). Rubbed With: Salt, Dextrose, Sugar, Caramel Color, Garlic Powder, Onion Powder And Spices).

Au Jus – (Salt, Modified Corn Starch, Lactose (Milk), Hydrolyzed Protein (Corn, Soy, Wheat), Corn Syrup Solids, Autolyzed Yeast Extract, Onion Powder, Caramel Color, Cottonseed and Soybean Oils, Maltodextrin, Beef Fat, Natural Flavors, Dextrose, Lactic Acid, Citric Acid, Lard, Beef Extract, Molasses, Disodium Inosinate, Disodium Guanylate, Wheat, Starch, Calcium Stearate, Soybean Lecithin, Soy Flour).

Contains: Milk.

Cranberry Fluff – Whipped Topping (Water, High Fructose Corn Syrup, Hydrogenated Vegetable Oil (Palm, Palm Kernel, Coconut, and/or Cottonseed), Contains less than 2% of Sodium Caseinate, Dextrose, Artificial Flavor, Polysorbate 60, Sorbitan Monostearate, Guar Gum, Xanthan Gum, Turmeric and Annatto Extracts (added for color)), Pineapple (Pineapple, Pineapple Juice (may contain Citric Acid)), Cranberries, Sugar, Marshmallows (Corn Syrup, Sugar, Modified Corn Starch, Gelatin, Water, Dextrose, Natural Flavor, Tetrasodium Pyrophosphate), Pudding (Sugar, Modified Corn Starch, Dextrose, Contains 2% or less of Disodium Phosphate, Tetrasodium Pyrophosphate (added for thickening), Salt, Mono and Diglycerides (Propyl Gallate and Citric acid (added as antioxidants)), Nonfat Dry Milk, Palm Oil, Titanium Dioxide (added for color), Artificial Flavors, FD&C Yellow #5 and #6), Cream of Tartar (added as a stabilizer).

CONTAINS: Milk.

Homestyle Dinner Rolls – Patent Flour (Bleached Wheat Flour, Malted Barley Flour, Potassium Bromate), Water, Danish Base (Enriched Wheat Flour Bleached (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Partially Hydrogenated Vegetable Oil (Soybean and/or Cottonseed Oil). Dextrose, Wheat Starch, Mono & Diglycerides With BHT And Citric Acid As Preservatives , Leavening (Baking Soda, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Salt, Dry Whole Egg, Soy Flour, Potato Flour, Soybean Oil, Dry Whey, Vital Wheat Gluten Corn Starch, Sodium Stearoyl Lactylate, Sodium Propionate (As Preservative), Corn Oil, Beta Carotene as color, Citric Acid, Alpha Tocopherols as preservative), Yeast, S-500 Dough Conditioner (Wheat Flour, DATEM, Dextrose, Soybean Oil, Ascorbic Acid, L-Cysteine, Enzymes), Salt.

CONTAINS: Wheat, Milk, Egg, and Soy.

Nutrition Facts		Prime Rib	Twice Baked Potatoes	Homestyle Dinner Rolls	Roasted Asparagus	Au Jus Sauce	Cranberry Fluff
Varies servings per container		Varies	Variable	Variable	Variable	variable	Variable
Serving size		3 oz (142g)	3oz (142g)	1 roll (36g)	3oz (85g)	1oz (28g)	1/2 cup (85g)
Amount per serving							
Calories		350	220	110	70	60	210
		% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat		26g 33%	11g 14%	3g 4%	6g 8%	0g 0%	9g 12%
Saturated Fat		11g 55%	4.5g 23%	0.5g 3%	1g 5%	0g 0%	6g 30%
Trans Fat		--g	2g	0.5g	0g	--g	0g
Cholesterol		70mg 23%	20mg 7%	5mg 2%	0mg 0%	0mg 0%	0mg 0%
Sodium		3690mg 160%	310mg 13%	180mg 8%	260mg 11%	3520mg 153%	15mg 1%
Total Carbohydrate		7g 3%	25g 9%	17g 6%	4g 1%	9g 3%	33g 12%
Dietary Fiber		--g --%	3g 11%	0g 0%	2g 7%	--g --%	1g 4%
Total Sugars		2g	2g	3g	1g	2g	29g
Includes Added Sugars		--g --%	0g 0%	0g 0%	0g 0%	--g --%	12g 24%
Protein		23g	5g	3g	2g	6g	0g
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.							
Vitamin D		--mcg --%	0mcg 0%	0mcg 0%	0mcg 0%	--mcg --%	0mcg 0%
Calcium		7mg 0%	71mg 6%	9mg 0%	22mg 2%	9mg 0%	3mg 0%
Iron		2mg 10%	1mg 6%	1mg 6%	2mg 10%	0mg 0%	0mg 0%
Potassium		149mg 4%	631mg 15%	14mg 0%	167mg 4%	179mg 4%	24mg 0%

FOOD SAFETY: Keep all items refrigerated at or below 41° F. Reheat until a minimum internal temperature of 165° F is reached. All foods produced in a facility that also processes Soy, Wheat, Milk, Eggs, Fish, Shellfish, Tree Nuts, and Peanuts.