



## Instruction Sheet

(Refrigerate all Food Items Upon Delivery!)

You can access additional copies of this instruction sheet by scanning the QR code on your box or at the top of this page. Also available by scanning the code, you will find video instruction for preparing your meal. All items can be served from the disposable pans or you can transfer to your desired serving dishes. If transferring food, be **VERY CAREFUL** as many items will be hot. **Bold** food items in the instructions below will correspond to the food items in your party pack box.

### Salad / Bread

1. **Melon Berry Salad** is ready to toss and serve. Combine all items that are in your salad bag, stir **Dressing** and add to salad, toss and serve. This should be done right before eating.
2. **Fresh Baked Rolls** can be served at room temperature or can be warmed if desired. To warm, place on cookie sheet and cover with foil. Heat at 350 for 6-8 minutes making sure not to overheat. Serve with **Butter**.

### Dinner

1. Bake **Pork Loin** uncovered at 350 for 30-35 minutes until internal temperature of 140. Heat **Maple Pecan Glaze** in sauce pot over low heat until liquid. Pour over pork and bake for an additional 10 minutes. Remove loin and place on a cutting board. Cut and remove the 2 pieces of support string on the loin and discard. Slice loin into 6-8 pieces and serve.
2. Bake **Honey Herb Roasted Carrots** uncovered at 350 for 25-30 minutes until warmed thoroughly. Stir often while heating.
3. Bake **Green Beans** uncovered at 350 for 25-30 minutes until warmed thoroughly. Stir often while heating.

4. Bake **Scalloped Potatoes** covered at 350 for 25-30 minutes. Uncover and bake for an additional 5 minutes. This item has been baked and is only reheating.

### ***Dessert***

1. **Strawberry Cream Pie** is ready to cut and serve.

Remember our next meal will be May 5<sup>th</sup>.  
Watch our Social Media and Website for  
upcoming information.

[www.DBDgourmet.com](http://www.DBDgourmet.com)

