

SWANSON'S EASTER MENU

Cooking Directions

Lamb:...Roast 425 degrees for 20-25 mins. Lower oven to 325 degrees cook to 145 for medium (130 for mid-rare) degrees, internal temperature. Total cooking time 75 minutes. Let roast rest for 30 mins.

Chicken:...Bake at 375 degs., uncovered, for approx 60mins. Let Chicken rest for 30 mins before carving.

Pork Roast:...Roast 425 degrees for 20-30 mins. Lower oven to 325 degrees and bake for 30-40 mins. Let rest for 30 mins.

Ham:...Bake 350 degrees, uncovered, for 30 mins.

Vegetables: All vegetables are blanched and just need to be warmed. Bake 350 degs. for 20 mins, uncovered.

Potatoes: All potatoes are par cooked and just need to be browned in oven at 350 for 30-40 mins, covered.

Cinnamon roll: just need to be warmed in oven for a few minutes or served room temperature.

Egg Casseroles: are fully cooked and just needs to be warmed in oven 25-35 mins.

