

## ST. PATRICK'S DINNER COMBO

### Reheating Instructions & Allergens

#### Before cooking tip:

Before cooking, If time allows, rest all the dishes for 60-90 minutes at room temperature for faster and more even heating.

#### Oven Temperature

Preheat oven to 325°F. All dishes will be cooked at this temperature.

#### Braised Corned Beef & Cabbage (Two Foil Pans)

Place both covered foil pans in the oven for 35 minutes. Gently toss, re-cover, and return to oven for an additional 10 – 20 minutes.

**Allergens: None**

#### Colcannon Potatoes (One Foil Pan)

Place covered foil pan in oven for 40-50 minutes. Stir 1-2 times during heating.

**Allergens: Dairy**

#### Soda Bread

Place in oven for 5-10 minutes. Tip: For softer bread, wrap in foil.

**Allergens: Dairy, Egg, Wheat**

#### Horseradish Sauce

Transfer to a serving bowl and rest at room temperature. No heating necessary.

**Allergens: Dairy, Soy, Fish**

ALLERGEN CHART	DAIRY	EGG	FISH	SOY	WHEAT
Braised Corn Beef & Cabbage					
Colcannon Potatoes	<b>X</b>				
Soda Bread	<b>X</b>	<b>X</b>			<b>X</b>
Horseradish Sauce	<b>X</b>		<b>X</b>	<b>X</b>	