



Holiday Feast Box



This 4-serving box includes:

- Rastelli's prime rib roast (ready-to-cook) *Contains: milk*
- Roasted Brussels sprouts & root vegetables *Contains: milk*
- Au jus *Contains: milk, sulfites*
- Classic mashed potatoes *Contains: milk*
- Creamed greens with bacon & fried shallots *Contains: milk*
- Horseradish cream sauce *Contains: milk*
- Rosemary & Gruyère biscuits *Contains: eggs, milk, soy, wheat*
- Warm chocolate cakes with cherry-orange compote *Contains: eggs, milk, soy, tree nuts, wheat*

Nutrition*:

Prime Rib Roast (per 4-ounce serving)

Contains: Milk.
 Calories: 420, Protein: 18g, Fiber: 0g (0% DV), Total Fat: 38g (49% DV), Saturated Fat: 16g (80% DV), Trans Fat: 1g, Cholesterol: 85mg (28% DV), Sodium: 660mg (29% DV), Carbohydrates: 0g (0% DV), Total Sugars: 0g, Added Sugars: 0g (0% DV).

Roasted Vegetables (serves 4)

Contains: Milk.
 Calories: 360, Protein: 8g, Fiber: 15g (54% DV), Total Fat: 17g (22% DV), Saturated Fat: 6g (30% DV), Cholesterol: 25mg (8% DV), Sodium: 190mg (8% DV), Carbohydrates: 51g (19% DV), Total Sugars: 19g, Added Sugars: 0g (0% DV). Not a significant source of trans fat.

Au Jus (serves 4)

Contains: Milk, Alcohol, Sulfites.
 Calories: 45, Protein: 1g, Fiber: 0g (0% DV), Total Fat: 1.5g (2% DV), Saturated Fat: 1g (5% DV), Cholesterol: 0mg (0% DV), Sodium: 690mg (30% DV), Carbohydrates: 3g (1% DV), Total Sugars: 2g, Added Sugars: 1g (2% DV). Not a significant source of trans fat.

Horseradish Cream Sauce (serves 4)

Contains: Milk.
 Calories: 45, Protein: 1g, Fiber: 0g (0% DV), Total Fat: 4g (5% DV), Saturated Fat: 2g (10% DV), Cholesterol: 10mg (3% DV), Sodium: 120mg (5% DV), Carbohydrates: 2g (1% DV), Total Sugars: 0g, Added Sugars: 0g (0% DV). Not a significant source of trans fat.

*Nutrition for other components can be found on those individual recipe cards or packages.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.

Customer Service:

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Seasoned with spiced compound butter and served with horseradish cream sauce and a flavorful au jus, this generous prime rib roast will be the star of your holiday feast. Completing the meal are classic mashed potatoes, creamed greens, cheesy herbed biscuits, and a medley of roasted vegetables, caramelized to perfection. Be sure to save room for dessert — our warm chocolate cakes topped with a cherry-orange compote feature a decadent molten center. They're the ultimate finish for your feast!

Helpful Tips for a Successful Holiday Feast

If preparing everything on the same day, expect about 2½ hours of prep and cook time. Follow these tips for efficiency in the kitchen:

- Before starting, **carefully** read through all recipes and gather all tools and pantry items. Follow the instructions on this card to cook the **prime rib roast**, not the instructions on its packaging. Of the garlic-herb butter provided with the roast, **half** will be used on the roast and **half** will be used on the vegetables.
- Allow the roast to fully thaw in the fridge before cooking. The night before serving, prepare the seasoned butter, rub it all over the thawed roast, and refrigerate overnight.
- The next day, when the roast and vegetables have about 15 min left in the oven, prepare the **biscuits** and let chill in the freezer.
- When the roast is finished* and resting, increase the oven temperature as directed and bake the biscuits.
- While the biscuits are baking, prepare the **au jus** on the stovetop and follow the directions on the packages to heat the **creamed greens** and the **mashed potatoes** in the microwave.
- Serve the **horseradish cream sauce** chilled.

*Cooking the roast as directed to an internal temperature of **120°F** will result in **medium-rare** doneness. As it rests, it will continue to cook and the internal temperature will rise slightly. For a more **well-done** roast, cook longer, or remove when the internal temperature is **145°F**.



Wishing you the happiest of holidays!

Prime Rib with Roasted Vegetables, au Jus, & Horseradish Cream Sauce



Coated in a roasted garlic-herb compound butter, our prime rib roast is the stuff of holiday dreams. A colorful medley of vegetables cooks at the same time as the roast, adding sweet, caramelized goodness to every plate. Our horseradish cream sauce awakens the palate, and our velvety, broth-based *au jus* (French for “with juice”) means there won’t be a dry bite in the house!

Ingredients

Prime Rib Roast

- Rastelli’s ready-to-cook prime rib roast
- Roasted garlic-herb butter *Contains: milk*
- Signature seasoning

Roasted Brussels Sprouts & Root Vegetables

- Carrots
- Rutabaga
- Red onion
- Fennel
- Parsnips
- Brussels sprouts
- Roasted garlic-herb butter *Contains: milk*
- Garlic

Au Jus

- Beef broth concentrate
- Demi-glance *Contains: milk*
- Sherry cooking wine *Contains: alcohol, sulfites*

Horseradish Cream Sauce *Contains: milk*

Tools & Pantry

- Large baking sheet
- Aluminum foil
- Large roasting pan (14 inches or larger)
- Roasting rack (optional)
- Saucepan (2 quarts or larger)
- Kitchen knife & cutting board
- Microwave-safe bowl
- Mixing bowl
- Plate
- Instant-read thermometer
- Kitchen tongs
- Cooking spoon
- Oven mitts
- Paper towels
- Cooking oil
- Salt & pepper

Preheat the oven: **425°F** convection or **450°F** conventional (*set racks at top and bottom*)
Prepare a baking sheet: Line with aluminum foil & lightly grease
Rinse your produce: Gently pat dry

- 1 Set aside **one container** of the **roasted garlic-herb butter** for the vegetables. Empty the **remaining container** into a microwave-safe bowl and microwave in 10-second increments until softened. Mix in the **signature seasoning** until well combined.
- 2 Place the thawed **prime rib roast** onto paper towels and pat dry. Transfer to a plate and rub all over with the softened seasoned butter. Place into the fridge while you prep the vegetables (or overnight) to let the butter solidify.
- 3 Peel the **parsnips, carrots, and rutabaga**, and trim the rutabaga ends. Trim off the bottom root and top from the **fennel** bulb. Remove the papery **red onion** layers and trim the ends. Trim off the bottoms from the **Brussels sprouts** and remove any damaged leaves.
Cut the parsnips and carrots into 2-inch pieces. Cut the rutabaga, fennel, and onion into 1-inch-thick wedges. Cut the Brussels sprouts in half lengthwise. Roughly chop the **garlic**.
- 4 Place the prime rib in the center of a roasting pan (on a roasting rack if desired). Place onto the bottom rack of the oven and cook for 25-30 min.
- 5 Meanwhile, empty the remaining garlic-herb butter into the microwave-safe bowl, cover with a damp paper towel, and microwave in 15- to 20-second increments until melted.
- 6 In a mixing bowl, gently toss the vegetables and garlic with 2 tbsp. of cooking oil and **half** of the melted butter, then spread in a single layer on the prepared baking sheet. Season to taste with salt and pepper. Drizzle with more melted butter if desired.
- 7 After the roast has cooked for 25-30 min, reduce the oven temperature to **300°F** (convection) or **325°F** (conventional). Open the door for 30-60 sec to let out some heat. Place the vegetables onto the top rack and cook with the prime rib for 30 min.
Stir the vegetables, then continue to cook with the roast for about 30 more min, or until the vegetables are caramelized and an instant-read thermometer inserted into the center of the roast reaches **120°F** for **medium-rare**. (**NOTE:** The roast will continue to cook as it rests and the internal temperature will rise slightly.) **Carefully** remove the vegetables and roast from the oven.
- 8 Spoon the vegetables into a serving vessel and cover to keep warm, or for more color, **broil** the vegetables for 5-10 more min. Cover the roast loosely with foil and let rest for 20 min before slicing. Reserve the pan drippings.
- 9 While the prime rib is resting, combine the **beef broth concentrate, demi-glance, sherry cooking wine, and 1 cup of water** in a saucepan. Add the reserved drippings from the roast if desired. Bring to a simmer over **medium** heat, then cook for 4-5 min, or until the aroma of alcohol dissipates, stirring occasionally. **Turn off the heat**.
- 10 After the prime rib has rested, use your sharpest, largest kitchen knife to slice it into 1-inch steaks. Serve with the chilled **horseradish cream sauce**.