



## Altomonte's Easter Dinner-

### *Heating Instructions*

***Everything is already cooked, you just need to heat and eat.***

*Don't overheat it please, otherwise the ham will dry out and the ravioli will get mushy!  
Remove all cellophane before cooking. Please note oven times may vary, so keep an eye!*

**Glazed Sliced Ham**-Pre-heat oven to 350 degrees F. Add a ¼ “water to bottom of pan, drizzle a little bit of glaze on top, cover ham and place in oven. Serve the rest of the brown sugar glaze on the side. The ham is fully-cooked so just warm it about 15-20 minutes, don't overcook or it will dry out.

**Homemade Lemon- Ricotta Ravioli** – Pre-heat oven to 350, bake, covered just until heated about 20-30 minutes.

**Orange Glazed Carrots**- Pre-heat oven to 350, bake, covered just until heated about 20-25 minutes.

**Spring Spinach Salad**- Keep Cold in refrigerator until time to serve. Dressing on-side.

**Scalloped Potatoes**- Pre-heat oven to 350, bake, covered just until heated about 25-30 minutes.

**Grilled Asparagus**- Pre-heat oven to 350, bake, covered just until heated about 10-15 minutes.

**Homemade Ricotta Pie**- Keep Cold in Refrigerator until ready to serve.