

# DANTE

Total cooking time: approx 45 minutes from fridge to table

Preheat oven to 350 degrees.

## **Braised Short Ribs:**

- Place foil pan with short ribs, covered, on middle rack in 350 degree oven
- Heat for 45 minutes, or until internal temperature reaches 155 degrees
- Serve with warmed sauce (instructions on back)

## **Mashed Potatoes:**

- Place foil container, covered, on a baking sheet and put in 350 degree oven, on the lower rack and cook for 20 minutes - 25 minutes or until heated through.

## **Lobster Fusilli:**

Sauce:

- Pour Lobster Sauce into a sauce pan.
- Bring to a boil, and then reduce to a simmer, stirring occasionally.
- Or-
- Microwave until desired temperature is reached. Let sit 2 minutes before handling. Caution, the container may be hot.

Pasta:

- Fill a large stock pot 2/3 full with water and bring water to a rapid boil.
  - Generously salt the water so that it tastes like the ocean (very salty).
  - Check doneness after 2 minutes, cook to preferred tenderness (fresh dried pasta cooks very quickly).
  - Strain the cooked pasta and put back into stock pot.
  - Add warmed lobster Sauce to pasta and stir.
- Serve immediately



### **Rolls:**

- Place rolls on baking sheet and warm for 10 minutes in 350 degree oven.  
Serve immediately

### **Sauce For Short Ribs & Potatoes:**

- Pour into a sauce pan and bring to a boil, reduce to simmer until ready to serve  
-Or-  
-Microwave until desired temperature is reached. Let sit 2 minutes before handling. Caution, the container may be hot.

### **Farm Greens:**

- Place greens in a large bowl, toss with dressing  
-Top with grana padano cheese & pistachios, salt & pepper

### **Gelato:**

- Take out of freezer and let sit for 10 minutes  
Scoop and serve immediately

Thank you for letting DANTE be part of your holiday! We couldn't do it without you, and appreciate the support. From our Dante family to yours, we wish you a wonderful holiday.

Cheers,  
-the DANTE team