

### **Martha Stewart Creamed Spinach with Panko and Gruyere Topping**

1. Preheat oven to 350 F degrees.
2. Remove frozen side from packaging and remove lid. If desired, place in ovenproof dish. Cover with parchment-lined foil. Bake for one hour.
3. Increase oven temperature to 400 F degrees. Uncover and bake until hot throughout (160 F) and topping is golden brown, about 20 minutes more.
4. Let rest for 5-10 minutes before serving.

Oven cook times may vary. Product will be hot! Please use caution when handling.

### **Martha Stewart Four Cheese Macaroni and Cheese**

1. Preheat oven to 350 F degrees.
2. Remove frozen side from packaging and remove lid. If desired, place in ovenproof dish. Cover with parchment-lined foil. Bake for one hour.
3. Increase oven temperature to 400 F degrees. Uncover and bake until hot throughout (160 F) and topping is golden brown, about 15 minutes more.
4. Let rest for 5-10 minutes before serving.

Oven cook times may vary. Product will be hot! Please use caution when handling.

### **Martha Stewart Mashed Potatoes with Cream Cheese**

1. Preheat oven to 350 F degrees.
2. Remove frozen side from packaging and remove lid. If desired, place in ovenproof dish. Cover with parchment-lined foil. Bake for one hour.
3. Increase oven temperature to 400 F degrees. Uncover and stir potatoes. Bake until hot throughout (160 F), about 15 minutes more.
4. Let rest for 5-10 minutes before serving.

Oven cook times may vary. Product will be hot! Please use caution when handling.

### **Martha Stewart Classic Stuffing with Tart Cherries**

1. Preheat oven to 350 F degrees.
2. Remove frozen side from packaging and remove lid. If desired, place in ovenproof dish. Cover with parchment-lined foil. Bake for one hour.
3. Increase oven temperature to 400 F degrees. Uncover and bake until hot throughout (160 F) and golden brown, about 15 minutes more.
4. Let rest for 5-10 minutes before serving.

Oven cook times may vary. Product will be hot! Please use caution when handling.