



KOWALSKI'S HOLIDAY QUICHE BREAKFAST

Serves 6



REHEATING INSTRUCTIONS

QUICHE

Keep refrigerated until ready to prepare. Remove from plastic container and cover with foil; bake in a preheated **350°** oven for **25 min.** Remove foil and return to oven; bake until top is golden (**20 min.**).

SIDES

KOWALSKI'S HICKORY-SMOKED PIT HAM

Keep refrigerated until ready to prepare. Remove from packaging; place ham in an oven-safe dish with $\frac{1}{4}$ cup water. Cover with foil; bake in a preheated **350°** oven until heated through (**about 30 min.**).

Ham is fully cooked and can be eaten cold.

QUATTRO FORMAGGIO CHEESY HASH BROWNS

Keep refrigerated until ready to prepare. Remove film; cover loosely with foil (for a crispier top, leave uncovered). Place tray on a baking sheet; bake in preheated **350°** oven until heated through (**about 40 min.**), stirring halfway through.

FRESH CUT FRUIT

Keep refrigerated until ready to serve. Place fruit in a serving bowl.

KOWALSKI'S BATTER BREAD ASSORTMENT

No refrigeration needed. Best when served at room temperature.

KOWALSKI'S SIGNATURE FRESHLY SQUEEZED ORANGE JUICE

Keep refrigerated until ready to serve. Shake before pouring.

You may need to increase cooking time for a full oven (if you are heating several items at the same time) or to account for differences in your kitchen equipment.

PERSONALIZED MEAL PLANNING SCHEDULE

To serve your breakfast at 11 a.m., preheat your oven at 10 a.m. Put the quiche and hash browns in the oven at 10:15 a.m., followed by the ham at 10:30 a.m. Using the chart below, fill in the time slots starting on the far right with the time you'd like to eat. Working to the left, fill in each time slot by the quarter hour. Ensure that all items reach target internal temperature (if provided) before removing from the oven.

EXAMPLE Time: 10:00 10:15 10:30 10:45 11:00

YOUR SCHEDULE Time: _____

Quiche	Preheat Oven					
Hash Browns						
Ham						SERVE