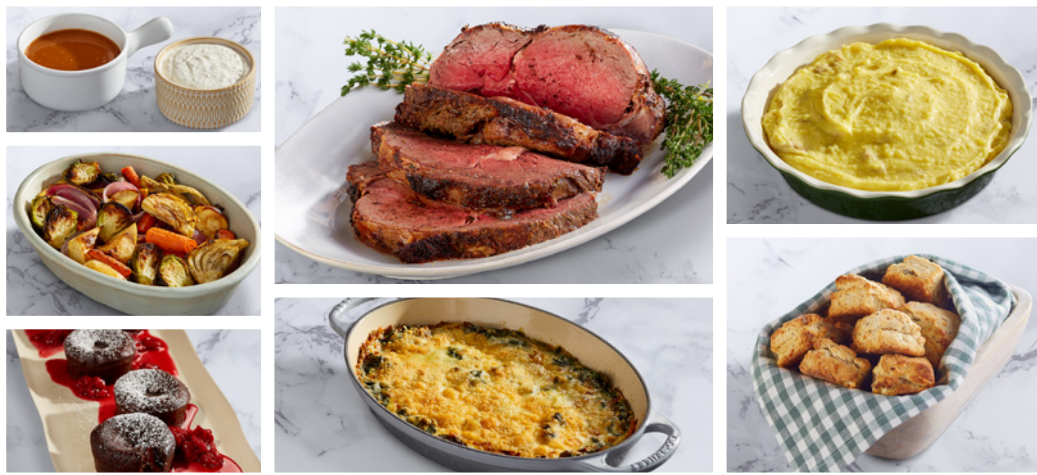


Gobble

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, alcohol, sulfites*
- Classic mashed potatoes with chives *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). Not a significant source of trans fat.

Roasted Vegetables (serves 4)

Contains: Milk.
Calories: 370, 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: 53g (19% DV), Total Sugars: 20g, 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.

Classic Mashed Potatoes with Chives (serves 4)

Contains: Milk
Calories: 400, Protein: 5g, Fiber: 3g (11% DV), Total Fat: 28g (36% DV), Trans Fat 1g, Saturated Fat: 18g (90% DV), Cholesterol: 80mg (27% DV), Sodium: 670mg (29% DV), Carbohydrates: 32g (12% DV), Total Sugars: 3g, Added Sugars: 0g (0% DV). Not a significant source of trans fat.

Creamed Greens with Bacon & Fried Shallots (serves 4)

Contains: Milk
Calories: 320, Protein: 10g, Fiber: 5g (18% DV), Total Fat: 24g (31% DV), Saturated Fat: 14g (70% DV), Cholesterol: 65mg (22% DV), Sodium: 670mg (29% DV), Carbohydrates: 18g (7% DV), Total Sugars: 4g, Added Sugars: 0g (0% 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.



Seasoned with spiced compound butter and served with horseradish cream and rich au jus, this generous prime rib roast is the centerpiece of your holiday feast. Classic mashed potatoes, creamed greens, cheesy herbed biscuits, and caramelized roasted vegetables complete the meal. For dessert, warm chocolate cakes with cherry-orange compote and molten centers provide the ultimate finish.

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 thaw and cook your **prime rib**. (**Do not follow the instructions on the packaging.**) The **garlic-herb butter** provided will be divided evenly between the roast and the vegetables.
- **The day before your feast, in the morning**, make sure your prime rib is in the fridge to begin thawing. **That night**, prepare the seasoned butter, rub it all over the roast, and return the roast to the fridge to continue thawing 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 **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 **rare to medium-rare** doneness (or **125°F** for **medium-rare to medium** doneness). As it rests, it will continue to cook and the internal temperature will rise slightly. For a more **well-done** roast, cook longer, removing when the internal temperature is **145°F**.

Gobble

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GOBBL (46225)



Prime Rib au Jus with Roasted Vegetables, Mashed Potatoes, Creamed Greens, & Horseradish Cream Sauce

Coated in roasted garlic-herb compound butter, our prime rib roast is holiday perfection. A caramelized vegetable medley roasts alongside, with creamy mashed potatoes and rich creamed greens on the side. Horseradish cream sharpens each bite, and a velvety au jus keeps the roast beautifully juicy.

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

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

Au Jus

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

Classic Mashed Potatoes with Chives *Contains: milk*

Creamed Greens with Bacon & Fried Shallots

Contains: milk

Horseradish Cream Sauce *Contains: milk*

- Plate
- Instant-read thermometer
- Kitchen tongs
- Cooking spoon
- Oven mitts
- Paper towels
- Salt, pepper, & cooking oil



Preheat the oven: **425°F** convection | **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 **The day before your feast, in the morning,** place the **prime rib roast** into the fridge to thaw (if in the freezer).

2 **That night,** set aside **one container** of the **roasted garlic-herb butter** for the vegetables. Empty the **remaining container** into a microwave-safe bowl. Microwave in 10-sec increments until soft. Mix in the **signature seasoning**.

3 Place the partially thawed prime rib onto paper towels and pat dry. Transfer to a plate and rub all over with the softened seasoned butter. Cover and return to the fridge.

4 **The next day,** when ready to start cooking, 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**.

5 Place the fully thawed prime rib in the center of a roasting pan (on a roasting rack if desired). Cook on the bottom rack of the oven for 25-30 min.

6 Meanwhile, empty the remaining garlic-herb butter into the microwave-safe bowl, cover with a damp paper towel, and microwave in 15-sec increments until melted.

7 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.

8 After the roast has cooked for 25-30 min, reduce the oven temperature to **300°F** (convection) or **325°F** (conventional). Place the vegetables onto the top rack and cook with the prime rib for 30 min.

Stir the vegetables, then continue to cook for 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 **rare to medium-rare** or **125°F** for **medium-rare to medium**. (**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.

9 Spoon the vegetables into a serving dish 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.

10 While the roast is resting, combine the **beef broth concentrate, demi-glace, 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.**

11 Follow the directions on the packages to heat the **mashed potatoes** and **creamed greens** in the microwave.

12 After the roast has rested, use your sharpest, largest kitchen knife to slice it into 1-inch steaks. Serve with the chilled **horseradish cream sauce**.

**Wishing you the
happiest of holidays!**