



Happy Easter from Thompson Italian! Cooking Instructions

Garlic Bread with marinara

Refrigerate until ready to cook, up to 5 days.

Preheat the oven to 400 degrees. Cook the garlic bread until golden brown, about 10-15 minutes. Heat marinara in a saucepan or microwave. Sprinkle some parsley on the garlic bread and serve with our marinara sauce on the side!

Insalata Mista, with heirloom radishes, snap peas, mint vinaigrette & feta cheese

Store in the refrigerator.

Toss the insalata mista with heirloom radishes, snap peas, salt and pepper (if desired) and mint vinaigrette all together. Garnish with feta cheese.

Lasagna Verde, lamb bolognese, bechamel, pecorino, fontina

Store refrigerated for 5 days or freeze for up to 2 weeks.

Bring lasagna verde to room temperature before baking; remove from the refrigerator for about 1 hour. Preheat the oven to 375 degrees. Bake lasagna verde with the cover on for 40 minutes. Take the cover off, and bake for another 10 mins. Allowing the cheese to get golden brown. Remove from the oven. Let it rest at room temperature for 20 minutes before serving.

Roasted Asparagus, Lemon Aioli

Store in the refrigerator.

Preheat the oven to 400 degrees. Take cover off, remove the lemon aioli. Put the asparagus in the oven for 8-10 minutes or until hot to touch. Serve with lemon aioli.

German Chocolate Cake, candied coconut & pecan

Can be stored in the refrigerator.

Let sit at room temperature for an hour or two before serving.

Tips & Tricks for Easter Dinner Timing:

To enjoy all of the items above around the same time, begin by letting the lasagna sit at room temperature for about an hour. Bake the lasagna first. Remove the lasagna from the oven, turn the heat up to 400 degrees and continue cooking the garlic bread and asparagus in the oven. Meanwhile, dress the salad. Enjoy!

