

# ST. PATRICKS DAY COOKING INSTRUCTIONS

## SEAFOOD POT PIE

1. PREHEAT OVEN TO 400°.
2. PLACE POT PIE ONTO COOKING SHEET
3. BAKE FOR 20-25 MINUTES UNTIL THE CRUST IS GOLDEN BROWN.
4. ALLOW TIME TO REST.
5. ENJOY!

## RUEBAN EGG ROLLS

1. PREHEAT OVEN TO 375°
2. TRANSFER EGG ROLLS ONTO A BAKING SHEET
3. BAKE IN PRE-HEATED OVEN FOR 5-8 MINUTES
4. SERVE WITH INCLUDED BEER CHEESE
6. ENJOY!

## CORNED BEEF & CABBAGE

1. ADD INGREDIENTS INTO A LARGE SAUCE PAN
2. TOP WITH INCLUDED STOCK LIQUID
3. SIMMER FOR 15 MINUTES UNTIL POTATOES AND CARROTS ARE TENDER.
4. ENJOY!

