



In your box

- 1 Fully Cooked Smoked Bone-In Spiral Sliced Ham

*Contains: soy

You will need

- Baking Sheet

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



Spiral Cut Roasted Bone-In Ham

serves 12 -14

NUTRITION per serving—Calories: 130, Carbohydrates:2g, Sugar: 0g, Fiber: 0g, Protein: 16g, Sodium: 720mg, Fat: 7g, Saturated Fat: 2g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

60 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- Store **ham** in refrigerator upon receipt.
- Preheat oven to **375 degrees**



1. Heat the Ham

- Remove **ham** from packaging and wrap in foil twice. Discard packaging and bone-in shield.
- Place on a baking sheet and roast in hot oven until ham reaches a minimum internal temperature of 140 degrees, 1 ¼–1 ½ hours.
- Keep ham tented with foil until ready to serve. *Tip: slice meat perpendicular to the bone for best results. Bon appétit!*