



MIREPOIX BASE

Ingredients:

- Ready to Prep Mirepoix Base – full container
- Kroger® Vegetable or Chicken Broth – 5 to 6 cups
- Butter or olive oil – 3 tbsp
- Salt & black pepper – to taste
- Fresh thyme (2–3 sprigs) or bay leaf

Instructions:

1) Sauté aromatics & base

- Heat butter or oil in a large pot over medium heat.
- Add the pre-chopped mirepoix mix (onion, celery, and carrot).
- Cook for 8–10 minutes, stirring occasionally, until vegetables are softened and onions are translucent.

2) Add garlic & herbs

- Stir in garlic, thyme, and bay leaf (if using).
- Cook 1–2 minutes until fragrant.

3) Simmer

- Pour 5–6 cups of broth.
- Bring to a boil, then reduce heat to low, cover, and simmer for 15–20 minutes until the carrots are perfectly tender.
- Season & finish
- Remove herbs.

4) Season with salt and black pepper to taste.

- Serve:
 - Ladle into bowls.
 - Serve hot.





OVEN ROASTED SWEET POTATO

Ingredients:

- Ready to Prep Sweet Potato – full container
- Butter or olive oil – 3 tbsp
- Salt & black pepper – to taste

Instructions:

1. Preheat oven to 375°F.
2. Remove from container and place onto aluminum pan.
3. Sprinkle salt, and black pepper over the sweet potatoes as desired. Toss with butter or olive oil.
4. Place into oven and Cook 25–35 minutes or until vegetables reach a desired texture.
5. Toss halfway Toss the vegetables about halfway through the cooking process to ensure even browning.
6. Finish Remove pan from the oven and give the vegetables a final toss until evenly coated.

Serve

- Serve hot as a side dish.





GREEN BEANS CASSEROLE

Ingredients:

- Ready to Prep Green Beans Casserole – full container
- Crispy onion topping packet – 1 container
- Salt & black pepper – to taste
- Cream of mushroom soup

Instructions:

1. Preheat oven to 375°F.
2. Remove from container and place onto aluminum pan. Set the crispy onion topping packet aside.
3. Initial bake: Place the casserole tray directly into the oven. Cook for 12–15 minutes until the green bean base is heated through and starting to bubble.
4. Add topping: Carefully remove the tray from the oven. Evenly sprinkle the crispy onion topping packet across the top.
5. Finish bake: Return to the oven and cook for an additional 6–7 minutes (totaling 18–22 minutes) or until the casserole is bubbling and the topping is golden brown.
6. Cool slightly Remove pan from the oven and let sit for 2 minutes before serving.

Serve

- Serve warm directly from the tray.





CAULIFLOWER CHEESE

Ingredients:

- Ready to Prep Cauliflower Cheese – full container
- Shredded cheese blend packet – 1 container
- Salt & black pepper – to taste

Instructions:

1. Preheat oven to 375°F.
2. Remove from the container and place onto the aluminum pan.
3. Season and layer Ensure cauliflower pieces are seasoned with salt and pepper to taste. Top evenly with the shredded cheese blend.
4. Place pan in the oven and cook for 20–25 minutes.
5. Check browning: Watch closely during the last 5 minutes until the cauliflower is tender, and the cheese topping is completely melted and golden brown.
6. Finish Remove pan from the oven and allow it to rest for 2 minutes.

Serve

- Serve hot as a comforting side dish.





OVEN ROASTED BUTTERNUT

Ingredients:

- Ready to Prep Butternut Squash – full container
- Butter or olive oil – 3 tbsp
- Seasoning packet – 1 container
- Salt & black pepper – to taste

Instructions:

1. Preheat oven to 375°F.
2. Remove from the container and place onto aluminum pan.
3. Sprinkle with salt, and pepper over the butternut squash cubes. Toss with olive oil or melted butter.
4. Roast: Place tray in the oven and cook for 25–30 minutes until the squash edges begin to caramelize and turn tender.
5. Toss halfway through the cooking process.
6. Finish Remove pan from the oven and toss the squash until evenly coated in its own juices.

Serve

- Serve hot.





POTATO MEDLEY

Ingredients:

- Ready to Prep Potato Medley – full container
- Butter or olive oil – 3 tbsp
- Seasoning packet – 1 container
- Salt & black pepper – to taste

Instructions:

1. Preheat oven to 375°F.
2. Remove from the container.
3. Season over the potato and onion medley as desired. Toss thoroughly with butter or olive oil and place onto aluminum pan.
4. Place pan in the oven. Cook for 25–35 minutes or until all potato varieties reach a soft, desired internal texture.
5. Toss halfway Toss the medleys thoroughly about halfway through the cooking process to ensure even crisping.
6. Finish Remove pan from the oven and give a final toss until evenly coated.

Serve

- Serve hot.

