

Thank you for ordering from Charlotte City Club's Take and Bake menu!

We appreciate your support and hope you enjoy a little taste of the City Club in your own home. Below, you'll find directions for both cooking and plating each dish. Please note: cooking times may vary slightly depending on oven manufacturer, so keep an eye on your items as they cook.

Tag us on social media @charlottcityclub so we can see your beautifully plated meals.

Bon Appetit!

LASAGNA

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Place lasagna in oven safe dish and wrap with foil.
3. Cook for approximately 20-25 minutes, check lasagna to ensure that it is not burning and drying out through cook time.
4. Using an oven safe towel or glove remove from oven when desired temperature is achieved.
5. Heat extra sauce in small pot until simmers.

Plating Instructions

- Using a large round plate spoon the extra sauce provided onto center of the plate. Using a spatula remove lasagna from dish and place in center of plate atop of sauce.
- Optional, Drizzle extra virgin olive oil and parmesan over lasagna. Enjoy!

BRAISED SHORT RIBS WITH LOADED POTATO AND ASPARAGUS

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Place short rib with braising jus in an oven safe dish and wrap with foil
3. Baked potato and short ribs can both be placed in oven at the same time, cook for 25-30 minutes.
4. Asparagus can be left in to go tin and placed in oven with ribs and potato, check after 10 minutes, they should be lightly tender. If needed leave in the oven, checking every 5 minutes for tenderness.
5. Using oven safe towel or glove remove from oven and check both items to ensure they are heated to your preference.

Plating Instructions

- On a Large round or Square plate, place whole or cut short rib on plate, add sauce to your preference.
- Remove potato from foil cutting in half and placing on the plate. Add all desired toppings.
- Place asparagus on plate. Enjoy!

MARKET FISH

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Place fish, vegetables and starch in an oven safe dish.
3. Cook for approximately 15-20 minutes.

Plating Instruction

- Using a large round or square plate, place starch down in the middle of the plate, followed by vegetable. Using a spatula gently remove fish and place on top of starch and vegetable. Drizzle with sauce. Enjoy!

SAFFRON CHICKEN TAGINE

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Brush chicken with olive oil and place in an oven safe roasting pan.
3. Cook chicken for 15-20 minutes to heat chicken through.
4. In a small sauté pan over medium low heat, gently heat Cous Cous until warm. You may add a small amount of water to assist in heating Cous Cous to prevent sticking.
5. Heat roasted tomato for 5-10 minutes in an oven safe pan along with chicken.
6. On the stove over low heat, gently heat sauce in a sauce pot, taking care to remove from heat once sauce comes to a simmer.

Plating Instructions

- This dish can either be plated or served family style.
- For plating, A large round or square plate would be best. Place a small bed of Cous Cous on the plate. Add the chicken atop the Cous Cous, garnish with almonds, preserved lemons, olives and roasted tomato. Drizzle sauce around. Enjoy!

GRILLED OCTOPUS

Cooking Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. **Option 1:** Place octopus in an oven safe dish and brush with olive oil. Bake for 10-15 minutes to heat octopus through
3. **Option 2:** Pre Heat Grill, brush octopus with olive oil and grill octopus until heated through.
4. In a small sauté pan, gently warm bean ragout with chorizo.

Plating Instructions

- Using a large round or rectangular plate, spoon ragout onto plate. Slice octopus into ½" to 1" slices. Place octopus on top of ragout and around plate. Spoon piquillo pepper sauce onto plate where desired. **Optional:** Drizzle extra virgin olive oil on top of octopus and around plate. Enjoy!

*Cooking times may vary by oven manufacturer