

# Pistachio Crusted Leg of Lamb

## RE-HEATING GUIDE

*Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.*

### Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

### Herb-Crusted Lamb:

1. Preheat oven to 325°F (165°C).
2. Bake lamb for 60–75 minutes for a medium finish.
  - o Internal temperature: 145°F
3. For medium well: bake at 300°F (150°C) for 1.5 hours (internal temp 160°F)
4. For well done: bake at 300°F (150°C) for 2 hours (internal temp 170°F)
5. Jus: Warm separately on the stovetop in a saucepan over low heat

### Sides:

- Charred Eggplant & Peppers: 350°F, 25–30 minutes
- Roasted Roots: 350°F, 30 minutes
- Saffron Couscous: Warm on stovetop in a wide-mouth pot over low heat
- Chimichurri & Labneh: Serve at room temperature

A dark blue background with a light blue grid pattern. The corners are decorated with ornate, light blue scrollwork designs. In the center, the text "Season's greetings!" is written in a white, elegant cursive font. Behind the text is a semi-transparent, light blue circular shape.

*Season's  
greetings!*

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