

HEATING INSTRUCTIONS FOR HEAT & SERVE HOLIDAY ITEMS

KEEP ALL FOODS REFRIGERATED UNTIL READY TO HEAT. (WILL NEED MEAT THERMOMETER.)

NOTE: Do not leave cooked food at room temperature for more than 2 hours. Please refrigerate leftovers below 40°F.

WHOLE TURKEY (12lb and 20lb)

Refrigerate turkey until ready to heat. DO NOT stuff the turkey. DO NOT microwave.

1. Preheat oven to 350°F
2. Put turkey in roasting pan and add a cup of chicken broth or water, cover with foil.
3. Reheat for approximately 1 - 1½ hours for 12lb turkey and 1½ - 2 hours for 20lb turkey or until thickest part of breast reaches **135°F**.
4. Remove foil for last 15 minutes
5. Remove from oven, let stand for 15 min.

BONELESS BREAST (Whole or Half – not sliced)

Refrigerate turkey until ready to heat. DO NOT microwave.

1. Preheat oven to 350°F.
2. Put Turkey Breast in pan, add ½ cup of water or chicken broth cover with foil
3. Reheat for approximately 1½ - 2 hours for a Whole Breast or 1 – 1½ hours for a Half Breast until the middle part of breast reaches **135°F**.
4. Remove foil for last 15 minutes,
5. Remove from oven and let sit 15 minutes before slicing.

SLICED TURKEY HEATING (2 options)

Stove Top Re-heating—

1. Put sliced turkey in a saucepan.
2. Cover with gravy. (Add water to thin, if necessary.)
3. Heat on the stove top on medium low until hot (150°F).

Oven Re-heating—

1. Preheat oven to 350°F.
2. Transfer into an oven-safe dish or keep in foil pan (if provided).
3. Add gravy to cover (add water to thin, if necessary).
4. Cover with aluminum foil.
5. Cook in preheated oven for 30 minutes or to an internal temperature of 150°F.

HOMESTYLE BREAD STUFFING and MAC & CHEESE

Keep food refrigerated until ready to heat. DO NOT re-heat plastic containers in the oven.

1. Preheat oven to 350°F.
2. Transfer into an oven-safe dish or keep in foil pan (if provided).
3. Cover with aluminum foil.
4. Cook in preheated oven for 30 minutes or to an internal temperature of 150°F.

MASHED POTATOES

1. Put in microwave-safe dish. (You can use provided container with top. Cover loosely.)
2. Heat on high for 4-6 minutes. (This will vary by microwave and depending on quantity of item.)
3. Remove lid and stir well. (If potatoes are too thick, add a little milk or ½ and ½ and stir.) Re-cover loosely and heat on high for an additional 1 minute. Cook to an internal temperature of 150°F.
4. Carefully remove from microwave (**Caution—container will be HOT!**) and let stand for 2 minutes.
5. Carefully remove lid, stir, and serve immediately.

VEGETABLES

1. Put in microwave-safe dish. (You can use provided container with top. Cover loosely.)
2. Heat on high for 3-5 minutes (This will vary by microwave and depending on quantity of item).
3. Remove lid and stir well. Re-cover loosely and heat on high for an additional 2 minutes. Cook to an internal temperature of 150°F.
4. Carefully remove from microwave. (**Caution—container will be HOT!**)
5. Carefully remove lid, stir, and serve immediately.

ROLLS

Wrap in foil and place in 350°F oven for 15 minutes. Serve warm.

MEAL KITS

HEATING INSTRUCTIONS

KEEP ALL FOODS REFRIGERATED UNTIL READY TO HEAT. (WILL NEED MEAT THERMOMETER.)

NOTE: Do not leave cooked food at room temperature for more than 2 hours. Please refrigerate leftovers below 40°F.

Instructions / Storage

- This package ships with ice packs which may thaw in transit.
- Upon arrival, remove food packages from the box and place in refrigerator immediately.
- Items may be stored in the refrigerator for 2-3 days.
- Freeze rolls if not using that day.

To Serve

Prep Time: 10-15 mins

Cook Time: 35-45 mins

We recommend Sous Vide-style reheating for pouched food.

- Preheat oven to 350 degrees.
- Fill the largest pot (or two) you have halfway with water and bring to boil.
- Add meat and gravy pouches to boiling water and turn heat down to medium. Cook 40-45 minutes to internal temp of 165 degrees.
- Put stuffing in the oven. Remove film and cover with foil. Place tray on baking sheet. Cook 40 minutes. Let stand 1 minute. Cook to an internal temperature of 165 degrees.
- Microwave Mac and Cheese, Green Beans and Mashed Potatoes: Cut film cover to vent. Cook on high 3 minutes. Peel back cover, stir and re-cover. Cook 2-3 more minutes on high. Let stand 1 minute to complete cooking. (see below for alternative mashed potato reheat instructions)
- Put cornbread loaves on a baking tray or foil and put in the oven for the last 5 minutes to warm.
- Carefully remove food from pots, pouches, oven, and microwave—containers will be HOT!
- Slice meat to desired thickness.
- Serve and enjoy!

Alternative Reheating Method for Turkey and Gravy, Ham, and Mashed Potatoes

- **Turkey and Gravy:** Open turkey pouch and slice meat to desired thickness. Put sliced turkey and gravy in a pot together. Heat on medium-low to 165 degrees, stirring occasionally.
- **Ham:** Remove ham from pouch. Pour juices from pouch in the bottom of a skillet. Slice meat to desired thickness and place in skillet with juices. Heat on medium heat until hot, turning after 1-2 minutes. Heat until hot, 1-2 more minutes.
- **Mashed Potatoes:** Transfer potatoes to a microwave-safe dish. Cover and heat on high for 2 minutes. Remove cover and stir. Add a little milk for a creamier version. Replace cover and heat for 2 more minutes. Remove carefully; the container will be HOT! Mix and re-cover until ready to serve. Stir before serving.