

SERVES 10 POT ROAST FARMHOUSE FEAST®

TIMELINE FOR A 6:00PM DINNER

(Replace times with your planned meal time for an easy customizable timeline.)

Heat sides to at least 165° before consuming. Once dishes are hot, keep covered until mealtime. Choose oven- and microwave-safe dishes that can double as serving dishes to minimize cleanup!

4:00PM or (2 hours to service):

- Preheat oven to 350°

4:30PM or (1 hour 30 minutes to service):

If heating in aluminum pan:

- Pour beef gravy over pot roast
- Cover and heat pot roast for 1hr 15 minutes

If heating in an oven-safe 9"x13" baking dish:

- Place carrots and onions in baking dish, top with pot roast and beef gravy
- Cover with foil and heat pot roast for 1hr 15 minutes

4:45PM or (1 hour 15 minutes to service)

- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 1 hour; stir halfway through heating

5:00PM or (1 hour to service)

- Place macaroni & cheese in 2-quart oven-safe dish, cover and heat for 40 minutes

5:15PM or (45 minutes to service)

- Check temperature of pot roast, cover and continue to heat for 30 minutes to 165°

5:40PM or (20 minutes to service):

- Set the table and gather family and friends
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or (15 minutes to service):

- Place green beans in small sauce pan and heat on stove top for 8 minutes
- Place chicken gravy in small sauce pan and heat on stove top for 8 minutes

5:50PM or (10 minutes to service):

- Don't forget the dinner rolls and pumpkin bread!

6:00PM or (meal time):

- Enjoy your Farmhouse Feast with family and friends!
- Save room for pumpkin and double-crust apple pie!

WHAT YOU WILL NEED:

- **1EA** oven-safe 9"x13" baking dish for pot roast and foil to cover
- **2EA** 2-quart oven-safe dishes for mashed potatoes and macaroni & cheese
- **2EA** small sauce pans-2-quart minimum for green beans and chicken gravy
- **2EA** small microwave-safe dishes for bread & celery dressing and corn
- **2EA** serving spoon or set of tongs for the pot roast
- **3EA** serving spoons for mashed potatoes, bread & celery dressing and corn
- **1EA** slotted serving spoon for green beans
- **1EA** ladle for chicken gravy
- **2 OR 3EA** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove



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FARMHOUSE FEAST®

HEATING INSTRUCTIONS



Enjoy the holiday with your family and friends!

PREMIUM FARMHOUSE FEAST® SERVES UP TO 10

TIMELINE FOR A 6:00PM DINNER

(Replace times with your planned meal time for an easy customizable timeline.)

Heat sides to at least 165° before consuming. Once dishes are hot, keep covered until mealtime. Choose oven- and microwave-safe dishes that can double as serving dishes to minimize cleanup!

4:00PM or [] (2 hours to service):

- Preheat oven to 350°

4:30PM or [] (1 hour 30 minutes to service):

- Unwrap turkey and place in aluminum pan or 9”x13” baking dish
- Add ½ cup of water, cover with foil and heat for 1 hour 15 minutes

4:45PM or [] (1 hour 15 minutes to service)

- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 1 hour; stir halfway through heating

5:00PM or [] (1 hour to service)

- Place ham in 2-quart oven-safe dish, cover and heat for 45 minutes
- Place macaroni & cheese in 2-quart oven-safe dish, cover and heat for 40 minutes

5:15PM or [] (45 minutes to service)

- Remove cover from ham and continue to heat for 30 min to 140°
- Check temperature of turkey, cover and continue to heat for 30 minutes to 140°

5:40PM or [] (20 minutes to service):

- Set the table and gather family and friends
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or [] (15 minutes to service):

- Place green beans in small sauce pan and heat on stove top for 8 minutes
- Place chicken gravy in small sauce pan and heat on stove top for 8 minutes

5:50PM or [] (10 minutes to service):

- Don’t forget the dinner rolls, pumpkin bread and cranberry relish

6:00PM or [] (meal time):

- Enjoy your Farmhouse Feast with family and friends!
- Save room for pumpkin and double-crust apple pie!

WHAT YOU WILL NEED:

- **1 EA** oven-safe 9”x13” baking dish for turkey and foil to cover
- **3 EA** 2-quart oven-safe dishes for ham, mashed potatoes and macaroni & cheese
- **2 EA** small sauce pans-2-quart minimum for green beans and chicken gravy
- **2 EA** small microwave-safe dishes for bread & celery dressing and corn
- **2 EA** serving fork or set of tongs for turkey and ham
- **3 EA** serving spoons for mashed potatoes, bread & celery dressing and corn
- **1 EA** slotted serving spoon for green beans
- **1 EA** ladle for chicken gravy
- **2 OR 3 EA** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove

SERVES 8 TURKEY OR HAM FARMHOUSE FEAST®

TIMELINE FOR A 6:00PM DINNER

(Replace times with your planned meal time for an easy customizable timeline.)

Heat sides to at least 165° before consuming. Once dishes are hot, keep covered until mealtime. Choose oven- and microwave-safe dishes that can double as serving dishes to minimize cleanup!

4:00PM or [] (2 hours to service):

- Preheat oven to 350°

4:30PM or [] (1 hours 30 minutes to service): ***ONLY APPLIES TO TURKEY FEAST**

- Unwrap turkey and place in aluminum pan or 9”x13” baking dish.
- Add ½ cup of water, cover with foil and heat for 1 hour 15 minutes

4:45PM or [] (1 hour 15 minutes to service)

- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 1 hour; stir halfway through heating

5:00PM or [] (1 hour to service) ***ONLY APPLIES TO HAM FEAST**

- Place ham in 2-quart oven-safe dish, cover and heat for 45 minutes

5:15PM or [] (45 minutes to service)

- Remove cover from ham and continue to heat for 30 minutes to 140°
- Check temperature of turkey and continue to heat for 30 minutes to 140°

5:40PM or [] (20 minutes to service):

- Set the table and gather family and friends
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or [] (15 minutes to service):

- Place green beans in small sauce pan and heat on stove top for 8 minutes
- Place chicken gravy in small sauce pan and heat on stove top for 8 minutes

5:50PM or [] (10 minutes to service):

- Don’t forget the dinner rolls, pumpkin bread and cranberry relish (if serving turkey feast)

6:00PM or [] (meal time):

- Enjoy your Farmhouse Feast with family and friends!
- Save room for pumpkin pie!

WHAT YOU WILL NEED:

- **1 EA (FOR TURKEY FEAST)** oven-safe 9”x13” baking dish for turkey and foil to cover
- **1 EA (2 EA FOR HAM FEAST)** 2-quart oven-safe dishes for ham and mashed potatoes
- **2 EA** small sauce pans-2-quart minimum for green beans and chicken gravy
- **2 EA** small microwave-safe dishes for bread & celery dressing and corn
- **1 EA** serving fork or set of tongs for turkey or ham
- **3 EA** serving spoons for mashed potatoes, bread & celery dressing and corn
- **1 EA** slotted serving spoon for green beans
- **1 EA** ladle for chicken gravy
- **2 OR 3 EA** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove

SERVES 4 TURKEY OR HAM FARMHOUSE FEAST®

TIMELINE FOR A 4:00PM DINNER

(Replace times with your planned meal time for an easy customizable timeline.)

Heat sides to at least 165° before consuming. Once dishes are hot, keep covered until mealtime. Choose oven- and microwave-safe dishes that can double as serving dishes to minimize cleanup!

4:45PM or [] (1 hour 15 minutes to service):

- Preheat oven to 350°

5:00PM or [] (1 hour to service):

- Place turkey or ham in 2-quart oven-safe dish, cover and heat to 140° for 45 minutes
- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 45 minutes; stir halfway through heating

5:40PM or [] (20 minutes to service):

- Set the table and gather family and friends
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or [] (15 minutes to service)

- Place green beans in small sauce pan and heat on stove top for 8 minutes
- Place chicken gravy in small sauce pan and heat on stove top for 8 minutes

5:50PM or [] (10 minutes to service)

- Don’t forget the dinner rolls and cranberry relish (if serving a turkey feast)

6:00PM or [] (meal time):

- Enjoy your Farmhouse Feast with family and friends!
- Save room for pumpkin pie!

WHAT YOU WILL NEED:

- **2 EA** 2-quart oven-safe dishes for turkey or ham and mashed potatoes
- **2 EA** small sauce pans-2-quart minimum for green beans and chicken gravy
- **2 EA** small microwave-safe dishes for bread & celery dressing and corn
- **1 EA** serving fork or set of tongs for turkey or ham
- **2 EA** serving spoons for mashed potatoes and bread & celery dressing
- **1 EA** slotted serving spoon for green beans
- **1 EA** ladle for chicken gravy
- **2 OR 3 EA** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove