



2025 HOLIDAY REHEATING INSTRUCTIONS

FULLY COOKED ENTRÉES AND SIDES

Whole Turkey or Organic Whole Turkey

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove turkey from plastic bag. (For organic turkeys only, plastic leg truss can be left in place during reheating.) Place turkey in roasting pan and pour in 1 inch of water or stock. Cover loosely with foil and place in oven. Bake 10-12 minutes per pound or until internal temperature of drumstick reaches 140°F. During the last 10 minutes, remove foil from top of turkey to brown. Let turkey rest 10 minutes before carving.

Antibiotic-Free Boneless Turkey Breast

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove turkey breast from packaging and place in a roasting pan or rimmed baking dish. Pour in 1 ½ c water or stock and wrap the pan in foil. Bake 45 minutes-1.5 hours or until internal temperature reaches 140°F.

Boneless Sliced Ham

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove ham from outer packaging. Place in roasting pan or rimmed baking dish. Cover tightly with foil and bake for 10-12 minutes per pound.

Spiral Sliced Bone-In Honey Ham

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove ham from outer packaging. Place in roasting pan or rimmed baking dish and redistribute glaze evenly over the surface of the ham. Cover tightly with foil and bake for 10-12 minutes per pound.

Prime Rib

CONVENTIONAL OVEN: Preheat oven to 350°F. Place steaks onto a foil lined sheet tray and cover with a piece of green leaf lettuce or damp paper towel. Place the sheet tray into the oven for 5-6 minutes or until heated to desired temperature.

MICROWAVE OVEN: Place steak on microwave-safe plate and cover with a piece of green leaf lettuce or damp paper towel and microwave for 1-1.5 minutes or until heated to desired temperature.

Quiche

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove quiche from packaging and place on sheet pan. Place in center of oven and bake for 35 minutes, until quiche is a light golden brown or until internal temperature reaches 165°F.

MICROWAVE HEATING NOT RECOMMENDED.

Yukon Gold Whipped Potatoes

MICROWAVE OVEN: Puncture plastic film and cook on high heat for 4 minutes. Carefully remove film, stir potatoes, then cook an additional 1 minute or until internal temperature reaches 165°F. Let rest 1 minute before serving.

Caution: Product and package will be hot.

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging to oven-safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

White Cheddar Scalloped Potatoes

CONVENTIONAL OVEN (PREFERRED METHOD): Preheat oven to 350°F. Remove potatoes from packaging into an oven-safe dish and cover with foil. Bake 45 minutes, remove foil, and bake an additional 15 minutes or until internal temperature reaches 165°F.

MICROWAVE OVEN: Remove potatoes from packaging into a microwave-safe dish and cover. Cook on high for 6-7 minutes or until internal temperature reaches 165°F.

Twice Baked Potatoes

CONVENTIONAL OVEN: Preheat oven to 350°F. Place potatoes in oven safe baking dish. Cover with foil and bake 25 minutes. Remove foil and bake an additional 15 minutes, or until internal temperature is 165°F.

MICROWAVE OVEN: Place in microwave safe dish. Cook on high power for 2 minutes or until an internal temperature of 165°F is reached.

Tuscan Herb Butter Green Beans & Parisian Carrots

MICROWAVE OVEN: Place steamer bag in microwave and cook for 3-4 minutes until vegetables are tender. Let the bag sit in the microwave for 1 minute before removing. **CAUTION: Steamer bag will be hot and may release steam when opened.**

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove vegetables from packaging into a baking dish and place butter on top. Bake 20-25 minutes or until vegetables are tender. Remove from oven and stir well to coat vegetables with herbed butter.

Roasted Butternut Squash, Pecans & Cranberries

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove squash from packaging into an oven-safe dish and cover with foil. Bake 15-20 minutes or until internal temperature reaches 165°F.

MICROWAVE OVEN: Remove squash from packaging into a microwave-safe dish, cover, and cook for 3-4 minutes or until internal temperature reaches 165°F.

Traditional Herb Stuffing

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove lid or plastic film, cover with foil and place in oven. Bake 45 minutes, remove foil, and bake an additional 15 minutes or until internal temperature reaches 165°F. Stir before serving.

MICROWAVE HEATING NOT RECOMMENDED.

Homestyle Turkey Gravy

STOVETOP: Pour gravy into saucepan and heat over medium-low heat until simmering, stirring occasionally until gravy is warmed through and internal temperature reaches 165°F. If a thinner gravy is preferred, add stock or juices from cooked turkey, one tablespoon at a time, until desired consistency is reached.

MICROWAVE OVEN: Place gravy in a microwave-safe dish, cover and cook 3-4 minutes. Stir, then cook an additional 2-3 minutes or until internal temperature reaches 165°F.

Sweet Potato Casserole

MICROWAVE OVEN: Remove plastic lid from tray and place into microwave. Cook on high for 2 minutes, remove from oven and stir potatoes and butter together. Microwave an additional 3 minutes and stir before serving.

Creamy Mac & Cheese or White Cheddar Mac & Cheese

MICROWAVE OVEN: Remove macaroni and cheese from packaging into microwave-safe container. Cover with plastic wrap and poke several holes to vent. Heat on high 2-3 minutes, adding time as needed, until internal temperature reaches 160°F.

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove macaroni and cheese from packaging into oven-safe baking dish. Heat 20-25 minutes or until internal temperature reaches 165°F.

Oyster Stuffing

CONVENTIONAL OVEN: Preheat oven to 375°F. Remove plastic film from tray and place on the middle rack of the oven. Cook for 20-22 minutes or until the product reaches an internal temperature of 165°F. Allow to rest for 1 minute before serving.

MICROWAVE HEATING NOT RECOMMENDED.

The Fresh Market Butter & Egg Dinner Rolls

Ready to eat, heating instructions if desired:

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove plastic packaging and place the tray of rolls on the oven rack. Bake 7-10 minutes until warmed through.

MICROWAVE OVEN: Remove plastic packaging and place the tray of rolls in the microwave. Cook for 30-45 seconds on high heat until warmed through, adding cook time in 10 second increments as needed.

FAMILY-SIZE MEALS

Beef or Vegetable Lasagna

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove plastic wrap and lid from lasagna and cover with foil. Place the pan on a sheet tray and bake.

Frozen: 1 hour and 45-55 minutes to internal temperature of 165°F.

Thawed: 1 hour and 10-20 minutes to internal temperature of 165°F.

Let cool for 5 minutes before serving.

MICROWAVE HEATING NOT RECOMMENDED.

Cannelloni or Manicotti

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove plastic wrap and lid from cannelloni and cover with foil. Place the pan on a sheet tray and bake.

Frozen: 60-70 minutes to internal temperature of 165°F.

Thawed: 30-40 minutes to internal temperature of 165°F.

Let cool for 5 minutes before serving.

MICROWAVE HEATING NOT RECOMMENDED.

Mama Mancini Meatballs & Sauce

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove plastic lid from pan, cover with foil and bake for 20 minutes. Remove foil, stir sauce and meatballs and bake an additional 10-15 minutes until heated through or until internal temperature reaches 165°F.

Loaded Potatoes au Gratin

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove plastic lid or film, cover with foil and bake 25 minutes. Remove foil and bake an additional 10-15 minutes until internal temperature reaches 165°F.

MICROWAVE OVEN: Remove lid or plastic film and place in microwave. Heat on high 2.5-3 minutes or until internal temperature reaches 165°F.

Creamed Spinach au Gratin

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 20 minutes. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F.

MICROWAVE OVEN: Remove lid or plastic film and place in microwave. Heat on high 3.5-4 minutes or until internal temperature reaches 165°F.

PARTY PLATTER HEATING INSTRUCTIONS

PLEASE NOTE: COOKING INSTRUCTIONS VARY PER ITEMS ON PLATTER.

Chicken Wing Platter

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove wings from tray and place on a sheet pan. Bake 10-20 minutes or until internal temperature reaches 165°F.

AIR FRYER: Remove wings from tray and arrange in a single layer in the air fryer pan. Cook at 350°F for 12-13 minutes.

MICROWAVE HEATING NOT RECOMMENDED.

Chicken Tender or Chicken Nugget Platters

CONVENTIONAL OVEN: Preheat oven to 400°F. Remove plastic lid and set sauce cup to the side. Place tray in oven and bake 20-25 minutes or until internal temperature reaches 165°F.

MICROWAVE OVEN: Place chicken tenders or nuggets in a microwave-safe dish and heat on high 1-2 minutes or until internal temperature reaches 165°F.

AIR FRYER: Preheat to 375°F. Place chicken tenders or nuggets in air fryer basket or rack in a single layer and cook 5-7 minutes or until internal temperature reaches 165°F. Cook in batches if needed.

Spinach Artichoke Sourdough Boule Dip

Can be served hot or cold

CONVENTIONAL OVEN: Preheat oven to 350°F. Place bread top on boule to cover the dip. Wrap boule tightly in foil and place on a sheet pan. Bake approximately 1 hour or until dip is melted and bubbling.

MICROWAVE HEATING NOT RECOMMENDED.

Slider Platters

POT ROAST & CARAMELIZED ONION OR CUBAN

CONVENTIONAL OVEN: Preheat oven to 350°F. Place sliders on a foil-lined sheet pan. Remove top buns and set aside. Bake 20 minutes. Return top buns to sliders and bake an additional 5 minutes. Remove from oven and serve immediately, cutting into individual sliders.

BBQ PORK

CONVENTIONAL OVEN: Preheat oven to 350°F. Line a sheet pan with foil. Remove sliders from tray and place on sheet pan. Cover with foil, place sliders in oven and bake 25 minutes. Remove from oven and remove foil. Cut into individual sliders and serve immediately.

TURKEY CRANBERRY HAVARTI

Can be served hot or cold

CONVENTIONAL OVEN: Preheat oven to 350°F. Line a sheet pan with foil. Remove sliders from tray and place on sheet pan. Cover with foil and bake 10 minutes. Remove sliders from oven and remove foil. Cut into individual sliders and serve immediately.

MICROWAVE HEATING NOT RECOMMENDED.

12 oz Take & Bake Brie

CONVENTIONAL OVEN: Preheat oven to 425°F. Remove brie from packaging and place on a lightly greased sheet pan. Bake 20-25 minutes or until pastry is golden brown. Allow to rest 2 minutes before serving.

AIR FRYER: Remove brie from packing and place into fryer and bake at 350°F for 15 minutes or until the pastry is golden brown. Allow to rest 2 minutes before serving.

MICROWAVE HEATING NOT RECOMMENDED.

Tempura Shrimp or Coconut Shrimp Platter

CONVENTIONAL OVEN: Preheat oven to 400°F. Place shrimp on sheet pan and bake 8 minutes.

MICROWAVE HEATING NOT RECOMMENDED.

Mini Maryland or Ultimate Crab Cake Platters

CONVENTIONAL OVEN: Preheat oven to 350°F. Place crab cakes on the middle shelf on a sheet pan and cook for 20-22 minutes, or until the crab cakes reach an internal temperature of 165°F. Allow to rest for 1 minute before serving.