



READY TO HEAT

ULTIMATE HAM & TURKEY MEAL

SERVES 12-14

MENU

Fully Cooked Turkey (10-12 lb)
Boneless Sliced Ham (3.5 lb)
Yukon Gold Whipped Potatoes (6 lb)
Traditional Herb Stuffing (3 lb)
Roasted Butternut Squash With Pecans & Cranberries (2 lb)
Green Beans With Butter Sauce & Crispy Onions (2 lb)
Cranberry Walnut Relish (2 lb)
Homestyle Turkey Gravy (30 oz)
The Fresh Market Butter & Egg Dinner Rolls (24 ct)

REHEATING INSTRUCTIONS

Fully Cooked Turkey

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove turkey from plastic bag. 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 temperature of thigh reaches 140°F. During the last 10 minutes, remove foil from top of turkey to brown. Let turkey rest 10 minutes before carving.

Boneless Sliced Ham

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove ham from outer packaging. Place in roasting pan or rimmed baking dish and pour in ½-1 inch of water or stock. Cover with foil and place in oven. Bake 15-20 minutes per pound or until internal temperature reaches 140°F.

Yukon Gold Whipped Potatoes

MICROWAVE: 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: Container 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.

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.

Roasted Butternut Squash With 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: Remove squash from packaging into a microwave-safe dish, cover, and place in microwave for 3-4 minutes or until internal temperature reaches 165°F.

Green Beans With Butter Sauce & Crispy Onions

CONVENTIONAL OVEN: Preheat to 350°F. Remove lid; keep film on and peel back one corner to vent. Place tray on a baking sheet in the center of the oven and bake for 20-25 minutes, or until internal temperature reaches 165°F. Carefully remove film and let stand 1-2 minutes before serving.

Caution: Container will be hot.

MICROWAVE: Remove lid and peel back one corner of film to vent. Cook on HIGH for 2-3 minutes; stir, then heat an additional 1-2 minutes or until heated through (165°F). Carefully remove film and let stand 1 minute before serving.

Caution: Container will be hot.

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: 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.

The Fresh Market Butter & Egg Dinner Rolls

Ready to eat, heating instructions follow 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: 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.



READY TO HEAT

ULTIMATE HAM & TURKEY MEAL

SERVES 12-14

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

FULLY COOKED TURKEY

INGREDIENTS: TURKEY, WATER, SEASONING (BROWN SUGAR, SALT), POTASSIUM LACTATE, SODIUM PHOSPHATE, MODIFIED FOOD STARCH, CARRAGEENAN GUM, XANTHAN GUM, SALT, SODIUM DIACETATE AND CARAMEL COLOR.

BONELESS SLICED HAM

INGREDIENTS: PORK CURED WITH WATER, FRUCTOSE, BROWN SUGAR, CONTAINS LESS THAN 2% OF SALT, FLAVORING (PROPYLENE GLYCOL, INVERT SUGAR METHYL ALCOHOL, LACTIC ACID, NATURAL FLAVOR, CARAMEL COLOR), SPICES, POTASSIUM, LACTATE, SODIUM LACTATE, SODIUM PHOSPHATES, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE.

YUKON GOLD WHIPPED POTATOES

INGREDIENTS: YUKON GOLD POTATOES, WHOLE MILK, BUTTER (SWEET CREAM [MILK], SALT), SALT, NATURAL FLAVOR, NISIN PREPARATION (SALT, NISIN [A NATURAL ANTIMICROBIAL]).
CONTAINS: MILK.

TRADITIONAL HERB STUFFING

INGREDIENTS: CHICKEN BROTH (WATER, CHICKEN BASE [CHICKEN BROTH, SALT, CHICKEN FAT, DEXTROSE, POTATO FLOUR, NATURAL FLAVOR, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE]), CROUTONS (WHEAT FLOUR, SUGAR, YEAST, SALT, SUNFLOWER OIL),

CANOLA OIL, ONION, CELERY, EGGS, CARROTS, SALT, NATURAL BUTTER FLAVOR (WHEY POWDER, SALT, NATURAL FLAVOR), CULTURED DEXTROSE, MALTODEXTRIN, SPICES, ONION POWDER, GARLIC POWDER.

CONTAINS: EGGS, MILK AND WHEAT.

ROASTED BUTTERNUT SQUASH WITH PECANS & CRANBERRIES

INGREDIENTS: BUTTERNUT SQUASH, PECANS, SUGAR, SOYBEAN OIL, DRIED CRANBERRIES (CRANBERRIES, SUGAR, CITRIC ACID, SUNFLOWER OIL, ELDERFLOWER JUICE CONCENTRATE), SALT, CINNAMON. **CONTAINS:** TREE NUTS (PECANS).

GREEN BEANS WITH BUTTER SAUCE & CRISPY ONIONS

INGREDIENTS: GREEN BEANS, WATER, FRENCH ONION RINGS (ONIONS, PALM OIL, WHEAT FLOUR, SALT, DEXTROSE), SALTED BUTTER (PASTEURIZED CREAM, SALT), CANOLA OIL, NATURAL BUTTER FLAVOR POWDER (WHEY POWDER, SALT, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, SPICES, ANNATTO & TURMERIC (COLOR). **CONTAINS:** WHEAT AND MILK.

CRANBERRY WALNUT RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE. **CONTAINS:** TREE NUTS (WALNUTS).

HOMESTYLE TURKEY GRAVY

INGREDIENTS: WATER, WHEAT FLOUR, TURKEY BROTH BASE (TURKEY BROTH, TURKEY FLAVOR [TURKEY BROTH, TURKEY FLAVOR, SALT, TURKEY FAT, SUGAR], SALT, TURKEY FAT, DEXTROSE, POTATO FLOUR, YEAST EXTRACT, HYDROLYZED WHEAT PROTEIN, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE), MODIFIED CORN STARCH, CHICKEN FAT, CHICKEN BROTH BASE (CHICKEN BROTH, CHICKEN FAT, DEXTROSE, POTATO FLOUR, NATURAL FLAVOR, CARROT AND ONION JUICE CONCENTRATES), SALT, NATURAL FLAVOR (CONTAINS TORULA YEAST), GARLIC POWDER, CARAMEL COLOR, SPICES.
CONTAINS: WHEAT.

THE FRESH MARKET BUTTER & EGG DINNER ROLLS

INGREDIENTS: WHEAT FLOUR ENRICHED ([WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WATER, SUGAR, WHOLE FRESH EGGS, CANOLA OIL, YEAST, WHEAT GLUTEN, SALT, CALCIUM PROPIONATE, UNSALTED BUTTER (CREAM[MILK], NATURAL FLAVORING), NATURAL COLOR (WATER, ANNATTO EXTRACT AND TURMERIC EXTRACT), NATURAL PRESERVATIVE (ENRICHED WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], ENZYMES).
CONTAINS: EGGS, MILK AND WHEAT.



READY TO HEAT TRADITIONAL TURKEY MEAL

SERVES 8-10

MENU

Fully Cooked Turkey (10-12 lb)
Yukon Gold Whipped Potatoes (4 lb)
Traditional Herb Stuffing (3 lb)
Cranberry Walnut Relish (1 lb)
Homestyle Turkey Gravy (30 oz)
The Fresh Market Butter & Egg Dinner Rolls (12 ct)

REHEATING INSTRUCTIONS

Fully Cooked Whole Turkey

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove turkey from plastic bag. 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 temperature of thigh reaches 140°F. During the last 10 minutes, remove foil from top of turkey to brown. Let turkey rest 10 minutes before carving.

Yukon Gold Whipped Potatoes

MICROWAVE: 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: Container 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.

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: 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.

The Fresh Market Butter & Egg Dinner Rolls

Ready to eat, heating instructions follow:

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: 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.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

FULLY COOKED TURKEY

INGREDIENTS: TURKEY, WATER, SEASONING (BROWN SUGAR, SALT), POTASSIUM LACTATE, SODIUM PHOSPHATE, MODIFIED FOOD STARCH, CARRAGEENAN GUM, XANTHAN GUM, SALT, SODIUM DIACETATE AND CARAMEL COLOR.

YUKON GOLD WHIPPED POTATOES

INGREDIENTS: YUKON GOLD POTATOES, WHOLE MILK, BUTTER (SWEET CREAM [MILK], SALT), SALT, NATURAL FLAVOR, NISIN PREPARATION (SALT, NISIN [A NATURAL ANTIMICROBIAL]).
CONTAINS: MILK.

TRADITIONAL HERB STUFFING

INGREDIENTS: CHICKEN BROTH (WATER, CHICKEN BASE [CHICKEN BROTH, SALT, CHICKEN FAT, DEXTROSE, POTATO FLOUR, NATURAL FLAVOR, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE]), CROUTONS (WHEAT FLOUR, SUGAR, YEAST, SALT, SUNFLOWER OIL), CANOLA

OIL, ONION, CELERY, EGGS, CARROTS, SALT, NATURAL BUTTER FLAVOR (WHEY POWDER, SALT, NATURAL FLAVOR), CULTURED DEXTROSE, MALTODEXTRIN, SPICES, ONION POWDER, GARLIC POWDER. **CONTAINS:** EGGS, MILK AND WHEAT.

CRANBERRY WALNUT RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE. **CONTAINS:** TREE NUTS (WALNUTS).

HOMESTYLE TURKEY GRAVY

INGREDIENTS: WATER, WHEAT FLOUR, TURKEY BROTH BASE (TURKEY BROTH, TURKEY FLAVOR [TURKEY BROTH, TURKEY FLAVOR, SALT, TURKEY FAT, SUGAR], SALT, TURKEY FAT, DEXTROSE, POTATO FLOUR, YEAST EXTRACT, HYDROLYZED WHEAT PROTEIN, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE), MODIFIED CORN STARCH, CHICKEN FAT, CHICKEN BROTH BASE (CHICKEN BROTH, CHICKEN FAT, DEXTROSE,

POTATO FLOUR, NATURAL FLAVOR, CARROT AND ONION JUICE CONCENTRATES), SALT, NATURAL FLAVOR (CONTAINS TORULA YEAST), GARLIC POWDER, CARAMEL COLOR, SPICES.
CONTAINS: WHEAT.

THE FRESH MARKET BUTTER & EGG DINNER ROLLS

INGREDIENTS: WHEAT FLOUR ENRICHED ([WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], Malted Barley Flour), WATER, SUGAR, WHOLE FRESH EGGS, CANOLA OIL, YEAST, WHEAT GLUTEN, SALT, CALCIUM PROPIONATE, UNSALTED BUTTER (CREAM [MILK], NATURAL FLAVORING), NATURAL COLOR (WATER, ANNATTO EXTRACT AND TURMERIC EXTRACT), NATURAL PRESERVATIVE (ENRICHED WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], ENZYMES).
CONTAINS: EGGS, MILK AND WHEAT.



READY TO HEAT TRADITIONAL HAM MEAL

SERVES 8-10

MENU

Spiral Sliced Bone-In Honey Ham
(9 lb)

White Cheddar Scalloped
Potatoes (3.5 lb)

Roasted Butternut Squash With
Pecans & Cranberries (2 lb)

Green Beans With Butter Sauce
& Crispy Onions (2 lb)

Cranberry Walnut Relish (2 lb)

The Fresh Market Butter & Egg
Dinner Rolls (12 ct)

REHEATING INSTRUCTIONS

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 until internal temperature reads 140°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: Remove potatoes from packaging into a microwave-safe dish and cover. Heat on high for 6-7 minutes or until internal temperature reaches 165°F.

Roasted Butternut Squash With 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: Remove squash from packaging into a microwave-safe dish, cover, and cook on high heat for 3-4 minutes or until internal temperature reaches 165°F.

Green Beans With Butter Sauce & Crispy Onions

CONVENTIONAL OVEN: Preheat to 350°F. Remove lid; keep film on and peel back one corner to vent. Place tray on a baking sheet in the center of the oven and bake for 20-25 minutes, or until internal temperature reaches 165°F. Carefully remove film and let stand 1-2 minutes before serving.

Caution: Container will be hot.

MICROWAVE: Remove lid and peel back one corner of film to vent. Cook on HIGH for 2-3 minutes; stir, then heat an additional 1-2 minutes or until heated through (165°F). Carefully remove film and let stand 1 minute before serving.

Caution: Container will be hot.

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: 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.



READY TO HEAT

TRADITIONAL HAM MEAL

SERVES 8-10

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

SPIRAL SLICED BONE-IN HONEY HAM

INGREDIENTS: HAM, WATER, HONEY, SODIUM LACTATE, SALT, BROWN SUGAR, SODIUM PHOSPHATE, DEXTROSE, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE, FLAVORINGS. GLAZED WITH: HONEY, SUGAR, GELATIN, BROWN SUGAR, CARAMEL COLOR.

WHITE CHEDDAR SCALLOPED POTATOES

INGREDIENTS: REDSKIN POTATOES, HEAVY CREAM (CREAM, MILK), WATER, CHEESE SPREAD (AMERICAN CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WATER, WHEY, SODIUM PHOSPHATES, WHEY PROTEIN CONCENTRATE, SKIM MILK, SALT, MILKFAT, GREEN ONIONS, SHARP CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WHEAT FLOUR, MODIFIED CORN STARCH, WHOLE MILK, MODIFIED CORN STARCH, BUTTER (PASTEURIZED CREAM, SALT), GARLIC (GARLIC, WATER, CITRIC ACID), SEA SALT, ONION POWDER, AUTOLYZED YEAST, DRIED YEAST, SPICES. **CONTAINS: MILK AND WHEAT.**

ROASTED BUTTERNUT SQUASH WITH PECANS & CRANBERRIES

INGREDIENTS: BUTTERNUT SQUASH, PECANS, SUGAR, SOYBEAN OIL, DRIED CRANBERRIES (CRANBERRIES, SUGAR, CITRIC ACID, SUNFLOWER OIL, ELDERFLOWER JUICE CONCENTRATE), SALT, CINNAMON. **CONTAINS: TREE NUTS (PECANS).**

GREEN BEANS WITH BUTTER SAUCE & CRISPY ONIONS

INGREDIENTS: GREEN BEANS, WATER, FRENCH ONION RINGS (ONIONS, PALM OIL, WHEAT FLOUR, SALT, DEXTROSE), SALTED BUTTER (PASTEURIZED CREAM, SALT), CANOLA OIL, NATURAL BUTTER FLAVOR POWDER (WHEY POWDER, SALT, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, SPICES, ANNATTO & TURMERIC (COLOR). **CONTAINS: WHEAT AND MILK.**

CRANBERRY WALNUT RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE. **CONTAINS: TREE NUTS (WALNUTS).**

THE FRESH MARKET BUTTER & EGG DINNER ROLLS

INGREDIENTS: WHEAT FLOUR ENRICHED ([WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WATER, SUGAR, WHOLE FRESH EGGS, CANOLA OIL, YEAST, WHEAT GLUTEN, SALT, CALCIUM PROPIONATE, UNSALTED BUTTER (CREAM[MILK], NATURAL FLAVORING), NATURAL COLOR (WATER, ANNATTO EXTRACT AND TURMERIC EXTRACT), NATURAL PRESERVATIVE (ENRICHED WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], ENZYMES). **CONTAINS: EGGS, MILK AND WHEAT.**



READY TO HEAT ESSENTIAL TURKEY MEAL

SERVES 4-6

MENU

Fully Cooked Turkey Breast
(2.75 lb)

Yukon Gold Whipped Potatoes
(2 lb)

Traditional Herb Stuffing (2 lb)

Green Beans With Butter Sauce
& Crispy Onions (1 lb)

Cranberry Walnut Relish (1 lb)

Homestyle Turkey Gravy (30 oz)

REHEATING INSTRUCTIONS

Fully Cooked Turkey Breast

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove turkey breast from bag and place in a roasting pan. Pour in 1½ c water or stock and cover with foil. Bake 45 minutes to 1½ hours or until internal temperature reaches 140°F.

Yukon Gold Whipped Potatoes

MICROWAVE: 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: Container 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.

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.**

Green Beans With Butter Sauce & Crispy Onions

CONVENTIONAL OVEN: Preheat to 350°F. Remove lid; keep film on and peel back one corner to vent. Place tray on a baking sheet in the center of the oven and bake for 20-25 minutes, or until internal temperature reaches 165°F. Carefully remove film and let stand 1-2 minutes before serving.

Caution: Container will be hot.

MICROWAVE: Remove lid and peel back one corner of film to vent. Cook on HIGH for 2-3 minutes; stir, then heat an additional 1-2 minutes or until heated through (165°F). Carefully remove film and let stand 1 minute before serving.

Caution: Container will be hot.

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: 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.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

FULLY COOKED TURKEY BREAST

INGREDIENTS: TURKEY, WATER, SEASONING (BROWN SUGAR, SALT), POTASSIUM LACTATE, SODIUM PHOSPHATE, MODIFIED FOOD STARCH, CARRAGEENAN GUM, XANTHAN GUM, SALT, SODIUM DIACETATE AND CARAMEL COLOR.

YUKON GOLD WHIPPED POTATOES

INGREDIENTS: YUKON GOLD POTATOES, WHOLE MILK, BUTTER (SWEET CREAM [MILK], SALT), SALT, NATURAL FLAVOR, NISIN PREPARATION (SALT, NISIN [A NATURAL ANTIMICROBIAL]).
CONTAINS: MILK.

TRADITIONAL HERB STUFFING

INGREDIENTS: CHICKEN BROTH (WATER, CHICKEN BASE [CHICKEN BROTH, SALT, CHICKEN FAT, DEXTROSE, POTATO FLOUR, NATURAL FLAVOR, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE]), CROUTONS (WHEAT

FLOUR, SUGAR, YEAST, SALT, SUNFLOWER OIL), CANOLA OIL, ONION, CELERY, EGGS, CARROTS, SALT, NATURAL BUTTER FLAVOR (WHEY POWDER, SALT, NATURAL FLAVOR), CULTURED DEXTROSE, MALTODEXTRIN, SPICES, ONION POWDER, GARLIC POWDER.
CONTAINS: EGGS, MILK AND WHEAT.

GREEN BEANS WITH BUTTER SAUCE & CRISPY ONIONS

INGREDIENTS: GREEN BEANS, WATER, FRENCH ONION RINGS (ONIONS, PALM OIL, WHEAT FLOUR, SALT, DEXTROSE), SALTED BUTTER (PASTEURIZED CREAM, SALT), CANOLA OIL, NATURAL BUTTER FLAVOR POWDER (WHEY POWDER, SALT, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, SPICES, ANNATTO & TURMERIC (COLOR). **CONTAINS:** WHEAT AND MILK.

CRANBERRY WALNUT RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE. **CONTAINS:** TREE NUTS (WALNUTS).

HOMESTYLE TURKEY GRAVY

INGREDIENTS: WATER, WHEAT FLOUR, TURKEY BROTH BASE (TURKEY BROTH, TURKEY FLAVOR [TURKEY BROTH, TURKEY, FLAVOR, SALT, TURKEY FAT, SUGAR], SALT, TURKEY FAT, DEXTROSE, POTATO FLOUR, YEAST EXTRACT, HYDROLYZED WHEAT PROTEIN, CARROT JUICE CONCENTRATE, ONION JUICE CONCENTRATE), MODIFIED CORN STARCH, CHICKEN FAT, CHICKEN BROTH BASE (CHICKEN BROTH, CHICKEN FAT, DEXTROSE, POTATO FLOUR, NATURAL FLAVOR, CARROT AND ONION JUICE CONCENTRATES), SALT, NATURAL FLAVOR (CONTAINS TORULA YEAST), GARLIC POWDER, CARAMEL COLOR, SPICES.
CONTAINS: WHEAT.



READY TO HEAT

ESSENTIAL HAM MEAL

SERVES 4-6

MENU

Boneless Sliced Ham (3.5 lb)

White Cheddar Scalloped Potatoes (1.75 lb)

Roasted Butternut Squash With Pecans & Cranberries (1 lb)

Green Beans With Butter Sauce & Crispy Onions (1 lb)

Cranberry Walnut Relish (1 lb)

REHEATING INSTRUCTIONS

Boneless Sliced 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.

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

Roasted Butternut Squash With 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: Remove squash from packaging into a microwave-safe dish, cover, and cook on high heat for 3-4 minutes or until internal temperature reaches 165°F.

Green Beans With Butter Sauce & Crispy Onions

CONVENTIONAL OVEN: Preheat to 350°F. Remove lid; keep film on and peel back one corner to vent. Place tray on a baking sheet in the center of the oven and bake for 20-25 minutes, or until internal temperature reaches 165°F. Carefully remove film and let stand 1-2 minutes before serving.

Caution: Container will be hot.

MICROWAVE: Remove lid and peel back one corner of film to vent. Cook on HIGH for 2-3 minutes; stir, then heat an additional 1-2 minutes or until heated through (165°F). Carefully remove film and let stand 1 minute before serving.

Caution: Container will be hot.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

BONELESS SLICED HAM

INGREDIENTS: PORK CURED WITH WATER, FRUCTOSE, BROWN SUGAR, CONTAINS LESS THAN 2% OF SALT, FLAVORING (PROPYLENE GLYCOL, INVERT SUGAR METHYL ALCOHOL, LACTIC ACID, NATURAL FLAVOR, CARAMEL COLOR), SPICES, POTASSIUM, LACTATE, SODIUM LACTATE, SODIUM PHOSPHATES, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE.

WHITE CHEDDAR SCALLOPED POTATOES

INGREDIENTS: REDSKIN POTATOES, HEAVY CREAM (CREAM, MILK), WATER, CHEESE SPREAD (AMERICAN CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WATER, WHEY, SODIUM PHOSPHATES, WHEY PROTEIN CONCENTRATE, SKIM MILK, SALT, MILKFAT, GREEN ONIONS, SHARP CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WHEAT FLOUR, MODIFIED CORN STARCH, WHOLE MILK, MODIFIED CORN STARCH,

BUTTER (PASTEURIZED CREAM, SALT), GARLIC (GARLIC, WATER, CITRIC ACID), SEA SALT, ONION POWDER, AUTOLYZED YEAST, DRIED YEAST, SPICES. **CONTAINS: MILK AND WHEAT.**

ROASTED BUTTERNUT SQUASH WITH PECANS & CRANBERRIES

INGREDIENTS: BUTTERNUT SQUASH, PECANS, SUGAR, SOYBEAN OIL, DRIED CRANBERRIES (CRANBERRIES, SUGAR, CITRIC ACID, SUNFLOWER OIL, ELDERFLOWER JUICE CONCENTRATE), SALT, CINNAMON. **CONTAINS: TREE NUTS (PECANS).**

GREEN BEANS WITH BUTTER SAUCE & CRISPY ONIONS

INGREDIENTS: GREEN BEANS, WATER, FRENCH ONION RINGS (ONIONS, PALM OIL, WHEAT FLOUR, SALT, DEXTROSE), SALTED BUTTER (PASTEURIZED CREAM, SALT), CANOLA OIL, NATURAL BUTTER FLAVOR POWDER (WHEY POWDER, SALT, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, SPICES, ANNATTO & TURMERIC (COLOR). **CONTAINS: WHEAT AND MILK.**

CRANBERRY WALNUT RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE. **CONTAINS: TREE NUTS (WALNUTS).**



READY TO HEAT

PRIME RIB MEAL

SERVES 2

MENU

Fully Cooked Prime Rib (1.5 lb)

Twice Baked Potatoes (2 ct)

Green Beans With Butter Sauce & Crispy Onions (1 lb)

The Fresh Market Horseradish Aioli (7.5 oz)

REHEATING INSTRUCTIONS

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

Twice Baked Potatoes

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

MICROWAVE: Place in microwave-safe dish.

Heat on high power for 2.5-3 minutes or until an internal temperature of 165°F is reached.

Green Beans With Butter Sauce & Crispy Onions

CONVENTIONAL OVEN: Preheat to 350°F. Remove lid; keep film on and peel back one corner to vent. Place tray on a baking sheet in the center of the oven and bake for 20-25 minutes, or until internal temperature reaches 165°F. Carefully remove film and let stand 1-2 minutes before serving.

Caution: Container will be hot.

MICROWAVE: Remove lid and peel back one corner of film to vent. Cook on HIGH for 2-3 minutes; stir, then heat an additional 1-2 minutes or until heated through (165°F). Carefully remove film and let stand 1 minute before serving.

Caution: Container will be hot.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

PRIME RIB

INGREDIENTS: CONTAINS UP TO 10% OF A FLAVORING SOLUTION AND CARAMEL COLOR ADDED. COATED WITH SALT, SUGAR, DEXTROSE, CARAMEL COLOR, GARLIC POWDER, ONION POWDER, AND SPICES. SOLUTION: WATER, SODIUM PHOSPHATES, SUGAR, SALT, AND FLAVORING.

TWICE BAKED POTATOES

INGREDIENTS: POTATOES, WHOLE MILK, HEAVY CREAM (CREAM [MILK], FAT FREE MILK), BUTTER (SWEET CREAM [MILK], SALT), SOUR CREAM (PASTEURIZED CULTURED CREAM [MILK], NON-FAT MILK POWDER, ENZYMES), CHEESE POWDER (CHEDDAR CHEESE [PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES], WHEY, BUTTERMILK, SALT), SALT, GARLIC, ONION POWDER, BLACK PEPPER, XANTHAN GUM, NISIN PREPARATION (SALT, NISIN [A NATURAL ANTIMICROBIAL]). **CONTAINS: MILK.**

GREEN BEANS WITH BUTTER SAUCE & CRISPY ONIONS

INGREDIENTS: GREEN BEANS, WATER, FRENCH ONION RINGS (ONIONS, PALM OIL, WHEAT FLOUR, SALT, DEXTROSE), SALTED BUTTER (PASTEURIZED CREAM, SALT), CANOLA OIL, NATURAL BUTTER FLAVOR POWDER (WHEY POWDER, SALT, NATURAL FLAVOR), MODIFIED CORN STARCH, SALT, SPICES, ANNATTO & TURMERIC (COLOR). **CONTAINS: WHEAT AND MILK.**

HORSERADISH AIOLI

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.



READY TO HEAT

HOLIDAY BRUNCH MEAL

SERVES 4

MENU

Quiche Lorraine, Broccoli
Cheddar or Spinach Tomato
Quiche (24 oz)
Tropical Fruit (24 oz)
Blueberry Muffins (4 ct)

REHEATING INSTRUCTIONS

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.**

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

QUICHE LORRAINE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

BROCCOLI CHEDDAR QUICHE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

SPINACH TOMATO QUICHE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

TROPICAL FRUIT CUP

INGREDIENTS: CHUNK PINEAPPLE, BLUEBERRIES, CANTALOUPE, HONEYDEW, STRAWBERRIES, KIWI AND RED GRAPES.

BLUEBERRY MUFFINS

INGREDIENTS: WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), SUGAR, EGGS, BLUEBERRIES, SOYBEAN OIL, WATER. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: GREEK YOGURT (GRADE A PASTEURIZED NONFAT MILK, LIVE ACTIVE CULTURES), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA), MODIFIED FOOD STARCH, NONFAT DRY MILK, NATURAL FLAVOR, SEA SALT, MONO AND DIGLYCERIDES, RICE STARCH, XANTHAN GUM, ENZYME. STREUSEL: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, MOLASSES, SALT, ARTIFICIAL FLAVOR. CONTAINS: WHEAT, EGGS AND MILK.