



Holiday Meal

Reheating Instructions

Fully Cooked Turkey

Preheat oven to 350°F. Remove turkey from bags and place breast side up in large roasting pan or rimmed baking dish. Cover with foil and cook 2-2½ hours or until internal temperature reaches 160°F. Remove foil last 20 minutes of cook time to brown. Allow turkey to rest 15 minutes before carving.

Note: Liquid will accumulate while reheating.

Fully Cooked Turkey Breast

Preheat oven to 325°F. Remove turkey breast from bag and wrap with foil. Place in roasting pan or rimmed baking dish and pour in 1½ cups water or stock. Bake for 1½ hours or until internal temperature reaches 165°F.

Boneless Spiral Ham

Preheat oven to 275°F. Remove from bag and place ham in roasting pan or rimmed baking dish flat side down. Cover tightly with foil and bake approximately 15 minutes per pound or until internal temperature reaches 165°F. Allow ham to rest 15-20 minutes before serving.

Garden Green Beans

Conventional Oven: Preheat oven to 350°F. Place green beans in an oven safe dish and add ¼ cup water or stock per lb of green beans. Cover with foil and bake 10-15 minutes or until internal temperature reaches 165°F.

Microwave: Place green beans in microwave safe dish, cover with paper towel and place in microwave for 4-6 minutes or until internal temperature reaches 165°F.

Note: Please transfer all contents to oven or microwave safe container before cooking.

Turkey Gravy

Stovetop: Pour gravy in saucepan and heat over medium high until it begins to boil. Reduce heat to medium low and simmer, stirring occasionally, 8-10 minutes. If a thinner gravy is preferred, add stock or juices from cooked turkey, one tablespoon at a time, until desired consistency is reached and internal temperature reaches 165°F.

Microwave: Transfer contents to microwave safe dish, cover with paper towel and cook 4-5 minutes, stir then cook additional 4-5 minutes or until internal temperature reaches 165°F.

Yukon Gold Whipped Potatoes, Whipped Butternut Squash and Sweet Potatoes, and Traditional Herb Stuffing

Conventional Oven: Preheat oven to 350°F. Transfer contents to oven safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

Microwave: Transfer contents to microwave safe dish, cover with paper towel and cook 3-4 minutes, stir then cook additional 3-4 minutes or until internal temperature reaches 165°F.

Corn Soufflé & Sweet Potato Soufflé

Conventional Oven: Preheat oven to 350°F. Transfer contents to oven safe dish and cover with foil. Bake 25-30 minutes or until internal temperature reaches 165°F.

Microwave: Transfer contents to microwave safe dish, cover with paper towel and cook 6-8 minutes or until internal temperature reaches 165°F.