



2024

HOLIDAY MEALS

INGREDIENTS, ALLERGENS & REHEATING GUIDE

ULTIMATE HOLIDAY MEAL

SERVES 12-14

TRADITIONAL HOLIDAY MEAL

SERVES 8-10

HOLIDAY HAM MEAL

SERVES 8-10

ESSENTIAL HOLIDAY MEAL

SERVES 3-5

ESSENTIAL HAM MEAL

SERVES 3-5

PRIME RIB MEAL

SERVES 2

FRIENDSGIVING MEAL

SERVES 4-5

HOLIDAY BRUNCH

SERVES 4



READY TO HEAT ULTIMATE HOLIDAY 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)
Turkey Gravy (30 oz)
Roasted Butternut Squash With Pecans & Cranberries (2 lb)
Green Beans (2 lb)
Cranberry Relish With Walnuts (2 lb)
The Fresh Market Butter & Egg Dinner Rolls (24 ct)

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Fully Cooked Turkey

CONVENTIONAL OVEN: Preheat oven to 325°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 12-18 minutes per pound or until internal temperature reaches 165°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 325°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 165°F.

MICROWAVE: Remove ham from outer packaging. Cut ham into ½-inch slices. Place in a microwave-safe dish and cover. Heat on high for approximately 1 minute per slice or until internal temperature reaches 165°F.

Yukon Gold Whipped Potatoes

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging into an 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.**

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 4-5 minutes. Stir, then cook an additional 4-5 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 place in microwave for 3-4 minutes or until internal temperature reaches 165°F.

Green Beans

MICROWAVE: Remove green beans from packaging into a microwave-safe dish. Season to taste with salt and add 1-2 tbsp butter if desired. Heat on high 3-4 minutes until tender and cooked through.

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 HOLIDAY 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.

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.

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

INGREDIENTS: GREEN BEANS.

CRANBERRY RELISH WITH WALNUTS

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 TRADITIONAL HOLIDAY MEAL

SERVES 8-10

MENU

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

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Fully Cooked Whole Turkey

CONVENTIONAL OVEN: Preheat oven to 325°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 12-18 minutes per pound or until internal temperature reaches 165°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

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging into an 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.

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 4-5 minutes. Stir, then cook an additional 4-5 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.

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.

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.

CRANBERRY RELISH WITH WALNUTS

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 HOLIDAY HAM MEAL

SERVES 8-10

MENU

Spiral Sliced Bone-In Honey Ham (9 lb)

White Cheddar Scalloped Potatoes (3.5 lb)

Green Beans (2 lb)

Roasted Butternut Squash With Pecans & Cranberries (2 lb)

Cranberry Relish With Walnuts (2 lb)

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

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Spiral Sliced Bone-In Honey Ham

CONVENTIONAL OVEN: Preheat oven to 325°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: 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.

Green Beans

MICROWAVE: Remove green beans from packaging into a microwave-safe dish. Season to taste with salt and add 1-2 tbsp butter if desired. Heat on high 3-4 minutes until tender and cooked through.

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.

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.

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.**

GREEN BEANS

INGREDIENTS: GREEN BEANS.

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).**

CRANBERRY RELISH WITH WALNUTS

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 HOLIDAY MEAL

SERVES 3-5

MENU

- Fully Cooked Turkey Breast (2.75 lb)
- Yukon Gold Whipped Potatoes (2 lb)
- Traditional Herb Stuffing (2 lb)
- Green Beans (1 lb)
- Turkey Gravy (30 oz)
- Cranberry Relish With Walnuts (1 lb)

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Fully Cooked Turkey Breast

CONVENTIONAL OVEN: 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 1 ½ c water or stock. Bake 1 ½ hours or until internal temperature reaches 165°F.

Yukon Gold Whipped Potatoes

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging into an 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

MICROWAVE: Remove green beans from packaging into a microwave-safe dish. Season to taste with salt and add 1-2 tbsp butter if desired. Heat on high 3-4 minutes until tender and cooked through.

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 4-5 minutes. Stir, then cook an additional 4-5 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

INGREDIENTS: GREEN BEANS.

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.

CRANBERRY RELISH WITH WALNUTS

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



READY TO HEAT

ESSENTIAL HAM MEAL

SERVES 3-5

MENU

Boneless Sliced Ham (3.5 lb)

White Cheddar Scalloped Potatoes (1.75 lb)

Green Beans (1 lb)

Roasted Butternut Squash With Pecans & Cranberries (1 lb)

Cranberry Relish With Walnuts (1 lb)

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Boneless Sliced Ham

CONVENTIONAL OVEN: Preheat oven to 325°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: 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.

Green Beans

MICROWAVE: Remove green beans from packaging into a microwave-safe dish. Season to taste with salt and add 1-2 tbsp butter if desired. Heat on high 3-4 minutes until tender and cooked through.

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.

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.**

GREEN BEANS

INGREDIENTS: GREEN BEANS.

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).**

CRANBERRY RELISH WITH WALNUTS

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 (8 oz)

The Fresh Market Horseradish Aioli (7.5 oz)

Your Meal was assembled by:

Your Meal was verified by:

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 microwave 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. Heat for 20 minutes or until internal temperature is 165°F.

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

Green Beans

MICROWAVE: Remove green beans from packaging into a microwave-safe dish. Season to taste with salt and add 1 tbsp butter if desired. Heat on high 3-4 minutes until tender and cooked through.

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.

VITAMIN A PALMITATE, COLOR [BETA CAROTENE], DRY CHIVES, BLACK PEPPER, PAPRIKA.

CONTAINS: MILK AND SOY.

GREEN BEANS

INGREDIENTS: GREEN BEANS.

HORSERADISH AIOLI

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

TWICE BAKED POTATOES

INGREDIENTS: POTATOES (POTATOES, WHOLE MILK, BUTTER [SWEET CREAM, SALT], SALT, POTASSIUM SORBATE [PRESERVATIVE], BLACK PEPPER), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES [ANNATTO IF COLORED]), MARGARINE [LIQUID SOYBEAN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, PASTEURIZED SKIM MILK, SOY LECITHIN, VEGETABLE MONO- AND DIGLYCERIDES, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL FLAVOR,



READY TO HEAT FRIENDSGIVING MEAL

SERVES 4-5

MENU

Savory Holiday Pie (2 lb)

Take & Bake Brie—Raspberry Almond, Apricot Almond or Strawberry Walnut (12 oz)

Cranberry Relish With Walnuts (1 lb)

Turkey Gravy (13 oz)

Your Meal was assembled by:

Your Meal was verified by:

REHEATING INSTRUCTIONS

Savory Holiday Pie

CONVENTIONAL OVEN: Remove from packaging and place in an oven safe dish. Preheat oven to 300°F. Cook for 30-40 minutes or until internal temperature reaches 165°F.

Take & Bake Brie

CONVENTIONAL OVEN: Preheat oven to 425°F. Remove brie from packaging and place on a lightly greased baking sheet. Place in pre-heated oven and bake for 20-25 minutes, or until the pastry is golden brown. Allow to set for 2 minutes before serving.

AIR FRYER: Place brie into an air fryer basket and spray with non-stick spray. Bake at 350°F for 15-18 minutes or until golden brown.

Microwave heating not recommended.

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 4-5 minutes. Stir, then cook an additional 4-5 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.

SAVORY HOLIDAY PIE

INGREDIENTS: FILLING: MILK, COOKED TURKEY, CARROTS, CELERY, ONIONS, LIGHT CREAM, POTATO FLAKES, CROUTONS (ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], CANOLA OIL, YEAST, HIGH FRUCTOSE CORN SYRUP, 2% OR LESS OF SALT, WHEAT GLUTEN, CALCIUM PROPIONATE [PRESERVATIVE], CALCIUM PEROXIDE, CALCIUM SULFATE, ASCORBIC ACID, AZODICARBONAMIDE, SODIUM STEAROYL [ACYLATE], CITRIC ACID, TBHQ, PRESERVES FRESHNESS) CRANBERRIES (CRANBERRIES, SUGAR), SPINACH, BUTTERNUT SQUASH, WATER, CORN STARCH, CHICKEN BASE NATURAL (OVEN ROASTED CHICKEN WITH NATURAL JUICES, SALT, SUGAR, RENDERED CHICKEN FAT, ONION POWDER, TORULA YEAST, COOKED DEHYDRATED CHICKEN, TURMERIC, NATURAL FLAVORINGS), CORN, BUTTER (CREAM, SALT), WHITE CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, POTATO STARCH, CORN STARCH, DEXTROSE, CALCIUM SULFATE), GARLIC, SAGE, SALT, ROSEMARY, BLACK PEPPER. CRUST: WHEAT FLOUR, CREAM CHEESE (PASTEURIZED CREAM AND MILK, LACTIC ACIDS, SALT, XANTHAN, LOCUST BEAN AND GUAR GUMS), MARGARINE (PALM OIL, WATER, PALM FRACTIONS, SALT, EMULSIFIERS [SOYA LECITHIN, DISTILLED MONOGLYCERIDES], NATURAL BUTTER FLAVOR, CITRIC ACID, ANTIOXIDANT, [SOY DERIVED MIXED TOCOPHEROL], VITAMIN A AND COLOURING [BETA-CAROTENE]). **CONTAINS: WHEAT, MILK AND SOY.**

TAKE & BAKE APRICOT ALMOND BRIE

INGREDIENTS: BRIE (PASTEURIZED COW'S MILK, RENNET, SALT, ENZYMES), PUFF PASTRY (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), MARGARINE (VEGETABLE OILS [PARTIALLY

HYDROGENATED COTTONSEED OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, SOYBEAN OIL]), WATER, VEGETABLE MONO- AND DIGLYCERIDES, ARTIFICIAL BUTTER FLAVOR, SOY LECITHIN, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES), BETA CAROTENE, VITAMIN A PALMITATE, WATER, PARTIALLY HYDROGENATED VEGETABLE SHORTENING (SOYBEAN AND/OR COTTONSEED OILS), SALT, DOUGH CONDITIONER, (DATEM, FUNGAL AMYLASE, SOY LECITHIN, CANOLA OIL, ASCORBIC ACID) YEAST NUTRIENTS (CALCIUM CARBONATE, AMMONIUM CHLORIDE), APRICOT PRESERVES (APRICOT, SUGAR, CORN SYRUP, CITRIC ACID, PECTIN), ALMONDS. **CONTAINS: TREENUTS (ALMONDS), MILK, WHEAT AND SOY.**

TAKE & BAKE RASPBERRY ALMOND BRIE

INGREDIENTS: BRIE (PASTEURIZED COW'S MILK, RENNET, SALT, ENZYMES), PUFF PASTRY (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), MARGARINE (VEGETABLE OILS [PARTIALLY HYDROGENATED COTTONSEED OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, SOYBEAN OIL]), WATER, VEGETABLE MONO- AND DIGLYCERIDES, ARTIFICIAL BUTTER FLAVOR, SOY LECITHIN, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES), BETA CAROTENE, VITAMIN A PALMITATE, WATER, PARTIALLY HYDROGENATED VEGETABLE SHORTENING (SOYBEAN AND/OR COTTONSEED OILS), SALT, DOUGH CONDITIONER, (DATEM, FUNGAL AMYLASE, SOY LECITHIN, CANOLA OIL, ASCORBIC ACID) YEAST NUTRIENTS (CALCIUM CARBONATE, AMMONIUM CHLORIDE), RASPBERRY PRESERVES (RASPBERRIES, SUGAR, CORN SYRUP, CITRIC ACID, PECTIN), ALMONDS. **CONTAINS: MILK, SOY, TREENUTS (ALMONDS) AND WHEAT.**

TAKE & BAKE STRAWBERRY WALNUT BRIE

INGREDIENTS: BRIE (PASTEURIZED COW'S MILK, RENNET, SALT, ENZYMES), PUFF PASTRY (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), MARGARINE (VEGETABLE OILS [PARTIALLY HYDROGENATED COTTONSEED OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, SOYBEAN OIL]), WATER, VEGETABLE MONO- AND DIGLYCERIDES, ARTIFICIAL BUTTER FLAVOR, SOY LECITHIN, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES), BETA CAROTENE, VITAMIN A PALMITATE, WATER, PARTIALLY HYDROGENATED VEGETABLE SHORTENING (SOYBEAN AND/OR COTTONSEED OILS), SALT, DOUGH CONDITIONER, (DATEM, FUNGAL AMYLASE, SOY LECITHIN, CANOLA OIL, ASCORBIC ACID) YEAST NUTRIENTS (CALCIUM CARBONATE, AMMONIUM CHLORIDE), STRAWBERRY PRESERVES (STRAWBERRIES, SUGAR, CORN SYRUP, CITRIC ACID, PECTIN), WALNUTS. **CONTAINS: WHEAT, MILK, TREENUTS (WALNUTS) AND SOY.**

CRANBERRY RELISH

INGREDIENTS: CRANBERRIES, SUGAR, ORANGES, WATER, WALNUTS, MODIFIED CORN STARCH, LEMON JUICE, POTASSIUM SORBATE AND SODIUM BENZOATE (LESS THAN 1/10 OF 1% AS A PRESERVATIVE). **CONTAINS: TREENUTS (WALNUTS).**

TURKEY GRAVY

INGREDIENTS: TURKEY BROTH (TURKEY, WATER, SALT, CELERY SALT, ONION POWDER), WHEAT FLOUR, CORNSTARCH, LEMON JUICE, SALT, ONION POWDER, CARAMEL COLORINGS. **CONTAINS: WHEAT.**



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)

Your Meal was assembled by:

Your Meal was verified by:

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: MUFFIN: BLEACHED WHEAT FLOUR, SUGAR WATER, BLUEBERRIES, EGGS, SOYBEAN OIL, MODIFIED FOOD STARCH LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, DAIRY WHEY (MILK), SALT, MONO DIGLYCERIDES, 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, SOY, MILK AND EGGS.