

Thanksgiving Re-Heat Instructions:



HERB ROASTED TURKEY:

Pre-cooked

- 1) Preheat Oven to 400°F.
- 2) Let the Turkey rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes or until Turkey reaches 165°F.
- 5) Let rest for 5 minutes and enjoy.

BROCCOLI CASSEROLE:

(Contains Gluten & Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Broccoli Casserole rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, top with breadcrumbs, place back in oven for 10-15 minutes or until everything is hot.
- 5) Let rest for 5 minutes and enjoy.

JIMMY RED CORN SPOONBREAD:

(Contains Gluten, Dairy, & Eggs)

- 1) Preheat Oven to 400°F.
- 2) Let the Spoonbread rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes.
- 5) Let rest for 5 minutes and enjoy.

ROASTED TURKEY GRAVY:

(Contains Gluten)

- 1) Place Turkey Gravy in sauce pot and turn to medium heat, stir constantly, reduce to low heat and cook until sauce reaches 165°F. Turn off heat and remove.

SOURDOUGH STUFFING:

(Contains Gluten, Dairy, & Eggs)

- 1) Preheat Oven to 400°F.
- 2) Let the Stuffing rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes.
- 5) Let rest for 5 minutes and enjoy.

SMOKED MAPLE GLAZED CARROTS WITH WILD RICE:

(Contains Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Carrots rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, check internal temperature, if needed place back in oven for 10-15 minutes. Stir to glaze, topped with puffed rice.
- 5) Let rest for 5 minutes and enjoy.

MASHED POTATOES:

(Contains Dairy)

- 1) Preheat Oven to 400°F.
- 2) Let the Mashed Potatoes rest on the counter while the oven preheats.
- 3) Once preheated, bake for 60-70 minutes with the lid on.*
- 4) Remove lid from pan, stir potatoes well to fluff and mix after heating, if needed place lid back on and put in oven for 10 more minutes.
- 5) Let rest for 5 minutes and enjoy.

All sides are packaged in oven-safe aluminum pans with lids.

Reheating times are based on a conventional oven. If you're using a convection setting, your items may heat more quickly —please keep an eye on them and adjust as needed. If you have a digital thermometer, we recommend checking periodically. All items should reach an internal temperature of 165°F.

PLEASE NOTE: All products made in our commissary kitchen may contain trace amounts of peanuts, tree nuts, wheat, milk, soy, eggs, fish, shellfish, and sesame.

ASHBOURNE FARMS FALL SALAD:

(Contains Seeds & Dairy)

- 1) Remove Salad from cooler, toss all ingredients besides dressing and toasted pepitas together.
- 2) Top Salad with Pepitas, place dressing on side and enjoy.

CRANBERRY SAUCE:

- 1) Place cranberry sauce in sauce pot and turn to medium heat, stir constantly, reduce to low heat and cook until sauce reaches 165°F. Turn off heat and remove.

SWEET POTATO ROLLS:

(Contains Gluten & Dairy)

- 1) Preheat oven to 400°F, remove plastic, place pan on rack directly and heat for 5-10 minutes. Remove and rest for 5 minutes. *

CINNAMON HONEY BUTTER:

(Contains Dairy)

- 1) Pull the butter from the fridge 1-2 hours before serving, cut log into slices and place on plate of choice, enjoy with your breads.

PUMPKIN PIE:

(Contains Gluten, Dairy, & Eggs)

Serve & Enjoy!

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HAYMARKET