



Heat n' Serve **HOLIDAY FAMILY MEAL TO-GO**

FROM YOUR OVEN TO TABLE IN 1.5 HOURS OR LESS



EASY-TO-FOLLOW HEATING INSTRUCTIONS
TO SAVOR THE MOST OF YOUR THANKSGIVING DINNER

Heating DIRECTIONS

Follow for a warm and flavorful holiday

TIMING TIPS

(Be sure to refrigerate until ready to prepare)

1. Preheat oven to 350° Fahrenheit. Begin cooking whole turkey in our oven-safe pans.
2. Begin cooking any oven sides in our oven-safe pans.
3. While turkey and oven sides are baking, cook stovetop sides and begin heating the turkey gravy.
4. As products finish cooking, cover each dish tightly with aluminum foil to retain the heat.
5. Warm the sweet yeast rolls last.



Roasted **WHOLE TURKEY**

Preheat oven to 350° Fahrenheit. Remove any plastic covering . Place turkey, breast side up, on flat roasting rack using oven-safe pan provided. DO NOT add water to pan. Brush or spray skin with vegetable oil. Roast for 1 hour and 15 minutes.

Check temperature with a meat thermometer. The temperature should be between 130° and 140° Fahrenheit. Carve and serve immediately.

Heating DIRECTIONS

OVEN SIDES



Southern Style DRESSING

Preheat oven to 400° Fahrenheit. Remove any plastic covering and use the oven-safe pan provided. Cover the pan tightly with aluminum foil and place into the oven. Bake at 400° Fahrenheit for 50 minutes. Heat until dressing reaches 165° Fahrenheit.

Candied YAMS

Preheat oven to 400° Fahrenheit. Remove lid and place in the oven using the oven-safe pan provided. Bake at 400° Fahrenheit for 45 minutes. Heat until casserole reaches 165° Fahrenheit.



STOVETOP SIDES



Country GREEN BEANS

Empty the Green Beans and all the seasonings into a medium saucepot and turn the heat to medium high. Add a cup of water. When the beans begin to simmer, cover with a lid and turn heat down to medium. Cook for 25 minutes, stirring occasionally. Heat beans to 165 deg Fahrenheit.

Turkey GRAVY

Empty turkey gravy into saucepot. Set heat to medium-high and bring to a boil. Cook for approximately 12 minutes. Heat gravy to 165° Fahrenheit.



Heating DIRECTIONS

FINISHING TOUCHES



Whole Kernel **CORN**

Empty corn, all the seasonings, and 1 cup of water into a medium saucepot. Turn heat on high and bring the water to a boil. Cover the pot with a lid and reduce to medium heat. Cook for 5 minutes. Heat until corn is 165° Fahrenheit.

Sweet **YEAST ROLLS**

Preheat oven to 400° Fahrenheit. Cover loosely with aluminum foil and place into the oven in the provided oven-safe pan. Bake for 5 minutes and then check.



Mashed **POTATOES**



Place mashed potatoes into a large microwave-safe bowl. Heat for 5 minutes. Carefully remove the bowl from the microwave and stir. Return to the microwave and heat for an additional 5 minutes. Carefully remove the bowl from the microwave and stir. Return to the microwave and heat for 5 final minutes. Heat potatoes to 165° Fahrenheit. After heating, whisk the potatoes for a fluffier texture.

Cranberry **SAUCE**

Our cranberry sauce comes ready to serve

Pecan **PIE**

For a holiday twist, serve with fresh whipped cream or make it a turtle with a drizzle of chocolate and caramel sauce

Pumpkin and Apple **PIE**

Serve with fresh whipped cream