Smithfield Station

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.

Sweet Potato CASSEROLE

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