



TAKE-HOME TURKEY & FEAST

WHOLE TURKEY & SIDES HEATING INSTRUCTIONS

WHOLE TURKEY REHEATING INSTRUCTIONS - Preheat Oven to 325°F

WHOLE HERB-BUTTERED WHOLE TURKEY ⌚ 1 Hour and 45 Minutes

1. Preheat oven to 325°F.
2. Remove turkey from wrapper(s). Do not stuff turkey.
3. Position turkey on flat roasting rack in a 2" open roasting pan breast side up, and brush lightly with herb-butter.
4. Heat to internal temperature of 165°F, approximately 1 hour and 45 minutes.
5. To prevent overbrowning, loosely cover breast with lightweight foil after 1 - 1 ½ hours.
6. Carve and serve immediately.

CONTAINERS ARE NOT FOR USE IN MICROWAVE OR CONVENTIONAL OVEN

If using a conventional oven or microwave, first remove items from takeout containers and transfer to oven-safe containers. Use caution when removing items from conventional or microwave ovens as they will be hot.

OVEN - PREHEAT OVEN TO 325°F

WHIPPED MASHED POTATOES ⌚ 45-50 Minutes

1. Transfer mashed potatoes to an oven-safe container and cover with foil.
2. 45 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS ⌚ 45 Minutes

1. Transfer green bean casserole to an oven-safe container and cover with foil.
2. 45 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Remove the foil and sprinkle with fried onion strings 15 minutes before time is done.
4. Heat to internal temperature of 165°F.
5. Remove and keep warm.

CANDIED PECAN MASHED SWEET POTATOES ⌚ 30-35 Minutes

1. Transfer mashed sweet potatoes to an oven-safe container and sprinkle the top with candied pecans, cover with foil.
2. 35 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

BUTTERED CORNBREAD STUFFING ⌚ 30-35 Minutes

1. Transfer buttered cornbread stuffing to an oven-safe container and cover with foil.
2. 35 minutes before the turkey is done, place container in the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

CHEF-MADE GRAVY - Stovetop Heating Instructions

1. In a small saucepan, heat turkey gravy to a simmer on medium heat, stirring frequently to avoid scorching.
2. Heat to an internal temperature of 165°F.
3. Remove and serve.

FOOD SAFETY TIPS

- ➔ If you are not planning to immediately heat and serve the food items, keep all food items refrigerated until ready to heat. Avoid leaving packaged food out at room temperature.
- ➔ Before handling any food products, always wash hands thoroughly with hot water and soap. When reheating food products, heat to the recommended internal heating temperatures by using an approved food thermometer. Any leftover food should immediately be placed in clean, sealable food containers and placed in the refrigerator.

MICROWAVE OVEN

WHIPPED MASHED POTATOES ⌚ 8-10 Minutes

1. Transfer mashed potatoes to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 5 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 3 minutes.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS

Using a microwave oven is not recommended for reheating the green bean casserole with crispy onion strings. Please use the conventional oven cooking instructions.

CANDIED PECAN MASHED SWEET POTATOES ⌚ 4-5 Minutes

1. Transfer mashed sweet potatoes to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 2 minutes.
4. Remove, top with candied pecans and keep warm.

BUTTERED CORNBREAD STUFFING ⌚ 7-9 Minutes

1. Transfer buttered cornbread stuffing to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 4 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 3 minutes.
4. Remove and keep warm.

CHEF-MADE GRAVY ⌚ 7 Minutes

1. Transfer turkey gravy to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to an internal temperature of 165°F, approximately 4 minutes.
4. Remove and serve.



TAKE-HOME HAM FEAST

SLICED HAM & SIDES HEATING INSTRUCTIONS

SLICED HAM REHEATING INSTRUCTIONS - Preheat Oven to 325°F

SLICED SMOKED HAM WITH ORANGE-DIJON GLAZE ⌚ 1 Hour

1. Preheat oven to 325°F.
2. Remove foil lid from the pan containing the ham. You can bake the ham in the foil pan, or transfer to a roasting pan.
3. Pour both containers of orange glaze over the ham, cover the ham with foil lid or foil. Place into oven, bake for 30 minutes.
4. Remove the foil lid and allow the ham to bake for another 30 minutes allowing the glaze to caramelize. Remove and keep warm.
5. Transfer ham to a serving platter.

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OVEN - PREHEAT OVEN TO 325°F

WHIPPED MASHED POTATOES ⌚ 45-50 Minutes

1. Transfer mashed potatoes to an oven-safe container and cover with foil.
2. 45 minutes before the ham is done, place container on the oven rack next to the ham.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS ⌚ 45 Minutes

1. Transfer green bean casserole to an oven-safe container and cover with foil.
2. 45 minutes before the ham is done, place container on the oven rack next to the ham.
3. Remove the foil and sprinkle with crispy onion strings 15 minutes before time is done.
4. Heat to internal temperature of 165°F.
5. Remove and keep warm.

CANDIED PECAN MASHED SWEET POTATOES ⌚ 30-35 Minutes

1. Transfer mashed sweet potatoes to an oven-safe container and sprinkle the top with candied pecans, cover with foil.
2. 35 minutes before the ham is done, place container on the oven rack next to the ham.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

CHEF-MADE GRAVY - Stovetop Heating Instructions

1. In a small saucepan, heat turkey gravy to a simmer on medium heat, stirring frequently to avoid scorching.
2. Heat to an internal temperature of 165°F.
3. Remove and serve.

FOOD SAFETY TIPS

- If you are not planning to immediately heat and serve the food items, keep all food items refrigerated until ready to heat. Avoid leaving packaged food out at room temperature.
- Before handling any food products, always wash hands thoroughly with hot water and soap. When reheating food products, heat to the recommended internal heating temperatures by using an approved food thermometer. Any leftover food should immediately be placed in clean, sealable food containers and placed in the refrigerator.

MICROWAVE OVEN

WHIPPED MASHED POTATOES ⌚ 8-10 Minutes

1. Transfer mashed potatoes to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 5 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 3 minutes.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS

Using a microwave oven is not recommended for reheating the green bean casserole with crispy onion strings. Please use the conventional oven cooking instructions.

CANDIED PECAN MASHED SWEET POTATOES ⌚ 4-5 Minutes

1. Transfer mashed sweet potatoes to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 2 minutes.
4. Remove, top with candied pecans and keep warm.

CHEF-MADE GRAVY ⌚ 7 Minutes

1. Transfer turkey gravy to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to an internal temperature of 165°F, approximately 4 minutes.
4. Remove and serve.



TAKE-HOME SLICED TURKEY FEAST

SLICED TURKEY & SIDES HEATING INSTRUCTIONS

SLICED TURKEY REHEATING INSTRUCTIONS - Preheat Oven to 325°F

SLICED WHITE MEAT TURKEY ⌚ 1 Hour

1. Preheat oven to 325°F.
2. Remove foil lid from the pan containing the sliced turkey. You can bake the turkey in the foil pan, or transfer to a roasting pan.
3. Pour 2 ounces of chicken stock on bottom of the foil pan and brush or spray the sliced turkey lightly with herb-butter. Cover the turkey with foil lid or foil.
4. Heat to internal temperature of 165°F, approximately 1 hour.
5. Transfer turkey slices to a serving platter and serve immediately.

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OVEN - PREHEAT OVEN TO 325°F

WHIPPED MASHED POTATOES ⌚ 45-50 Minutes

1. Transfer mashed potatoes to an oven-safe container and cover with foil.
2. 45 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS ⌚ 45 Minutes

1. Transfer green bean casserole to an oven-safe container and cover with foil.
2. 45 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Remove the foil and sprinkle with crispy onion strings 15 minutes before time is done.
4. Heat to internal temperature of 165°F.
5. Remove and keep warm.

CANDIED PECAN MASHED SWEET POTATOES ⌚ 30-35 Minutes

1. Transfer mashed sweet potatoes to an oven-safe container and sprinkle the top with candied pecans, cover with foil.
2. 35 minutes before the turkey is done, place container on the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

BUTTERED CORNBREAD STUFFING ⌚ 30-35 Minutes

1. Transfer buttered cornbread stuffing to an oven-safe container and cover with foil.
2. 35 minutes before the turkey is done, place container in the oven rack next to the turkey.
3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

CHEF-MADE GRAVY - Stovetop Heating Instructions

1. In a small saucepan, heat turkey gravy to a simmer on medium heat, stirring frequently to avoid scorching.
2. Heat to an internal temperature of 165°F.
3. Remove and serve.

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3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 2 minutes.
4. Remove, top with candied pecans and keep warm.

BUTTERED CORNBREAD STUFFING ⌚ 7-9 Minutes

1. Transfer buttered cornbread stuffing to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 4 minutes. Remove and stir.
3. Return bowl to microwave and heat to internal temperature of 165°F, approximately 3 minutes.
4. Remove and keep warm.

CHEF-MADE GRAVY ⌚ 7 Minutes

1. Transfer turkey gravy to a microwave-safe bowl and cover with plastic wrap.
2. Place bowl in microwave on high setting for 3 minutes. Remove and stir.
3. Return bowl to microwave and heat to an internal temperature of 165°F, approximately 4 minutes.
4. Remove and serve.



TAKE-HOME JUST THE SIDES

TAKE-HOME SIDES HEATING INSTRUCTIONS

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3. Heat to internal temperature of 165°F.
4. Remove and keep warm.

GREEN BEAN CASSEROLE WITH CRISPY ONION STRINGS ⌚ 45 Minutes

1. Transfer green bean casserole to an oven-safe container and cover with foil.
2. Place container on the oven rack.
3. Remove the foil and sprinkle with crispy onion strings 15 minutes before time is done.
4. Heat to internal temperature of 165°F.
5. Remove and keep warm.

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CHEF-MADE GRAVY - Stovetop Heating Instructions

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2. Heat to an internal temperature of 165°F.
3. Remove and serve.

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