THANKSGIVING REHEATING INSTRUCTIONS

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that clear lids must be removed prior to heating, and containers must not touch inside walls when microwaving.

INDIVIDUAL DINNER PACKAGE

HOLIDAY TURKEY
conventional oven
- Bring to room temperature.
- Preheat oven to 375°F.
- Remove lid, cranberry relish, and gravy containers and cover with foil.
- Place on a sheet pan and reheat for 15-20 minutes.

microwave oven
- Remove lid, cranberry relish, and gravy containers.
- Reheat uncovered for 90 second intervals or until hot.

ENTRÉES

FREE RANGE ROASTED TURKEY
- Bring turkey to room temperature and remove container of stock.
- Preheat oven to 350°F.
- To keep turkey moist, pour stock in the pan and cover with foil.
- Check after one hour for an internal temperature of 165°F. Total cook time depends on size of turkey. Be careful not to overcook.
- After removing from the oven, allow the turkey to rest for 20 minutes before carving.

OVEN ROASTED TURKEY BREAST
conventional oven
- Bring turkey to room temperature.
- Preheat oven to 375°F.
- One pound: Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- Three pounds: Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.

microwave oven
- One pound: Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- Three pounds: Reheat uncovered for 90 second intervals until hot.

HARVEST STUFFED PORTOBELLO MUSHROOM
conventional oven
- Bring mushroom to room temperature.
- Preheat oven to 375°F.
- Remove lid and cover with foil.
- Place on a sheet pan and reheat for 15 minutes, or until hot.

microwave oven
- Reheat uncovered for 90 seconds or until hot.

HORS D’OEUVRES

DUNGENESS CRAB CAKES
- Preheat oven to 375°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot

ZUCCHINI & PARMESAN STUFFED MUSHROOMS
- Preheat oven to 375°.
- Remove lid, then place container on a sheet pan.
- Reheat for 10-15 minutes or until hot.

SOUP & SIDES

BUTTERNUT SQUASH & PEAR SOUP
stove top
- Transfer soup to saucepan.
- Warm over medium heat, stirring occasionally until hot.

SAVORY BREAD STUFFING
conventional oven
- Bring bread stuffing to room temperature.
- Preheat oven to 375°F.
- Small: Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- Medium: Remove lid and reheat for 20-25 minutes, or until hot.
- Large: Remove lid and reheat for 25-30 minutes, or until hot.

microwave oven
- Small: Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot
- Medium: Reheat uncovered for three-four minutes, stirring after two minutes.
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SOUP & SIDES (CONTINUED)

POTATOES AU GRATIN

conventional oven
- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- Small: Remove lid and cover with foil, then place on a sheet pan and reheat for 15-20 minutes, or until hot.
- Medium: Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.
- Large: Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.

microwave oven
- Small: Reheat uncovered for two-three minutes, or until hot.
- Medium: Reheat uncovered for three-four minutes, or until hot.

CREAMY MASHED POTATOES

conventional oven
- Bring mashed potatoes to room temperature.
- Preheat oven to 375°F.
- Small: Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- Medium: Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.
- Large: Remove lid and cover with foil, then reheat for 45-50 minutes, or until hot.
- Add a little butter or hot milk as needed.

microwave oven
- Small: Transfer to a microwave safe container and reheat uncovered for two minutes, stirring after one minute. Add a little butter or hot milk as needed.
- Medium: Reheat uncovered for three minutes, stirring after 90 seconds. Add a little butter or hot milk as needed.

BRUSSELS SPROUTS WITH PEARs & PISTACHIOS | GREEN BEANS WITH MUSHROOMS & MADEIRA

conventional oven
- Bring to room temperature.
- Preheat oven to 375°F.
- Small: Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- Medium: Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.
- Large: Remove lid and cover with foil, then reheat for 20-30 minutes, or until hot.

microwave oven
- Small: Transfer to a microwave safe container and reheat uncovered for two-three minutes, or until hot.
- Medium: Reheat uncovered for three-four minutes, or until hot.

ACCOMPANIMENTS

TURKEY GRAVY

stove top
- Transfer gravy to saucepan.
- Warm over medium heat, stirring frequently until hot.

microwave oven
- Remove lid and reheat for three-five minutes until hot.

MORNING BRUNCH

SAUSAGE & POTATO FRITTATA | VEGETABLE FRITTATA

conventional oven
- Bring frittata to room temperature.
- Preheat oven to 375°.
- Cover container with foil and put on baking sheet.
- Place in oven for 30 minutes or until 165°, remove foil and heat for 5 minutes longer to brown the top.

QUICHE LORRAINE

conventional oven
- Bring quiche to room temperature 30-45 minutes.
- Preheat oven to 325°.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

PIES

Pies can be enjoyed room temperature or reheated for a fresh out of the oven taste.

conventional oven
- Bring pie to room temperature and preheat oven to 325°
- Bake uncovered for 10-15 minutes or until 165°

METAL IN THE MICROWAVE?
The two containers pictured below can go in the microwave (and a conventional oven, too). Happy reheating!