



Reheating Instructions



Mains

Salt-and-Pepper Turkey Breast

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 375°F.
2. Remove turkey from packaging and arrange in a roasting pan. Discard packaging.
3. Lightly brush turkey with oil of your choice or rub with softened butter.
4. Bake 20 to 25 minutes, or until heated through and skin is golden brown.
5. Let rest 10 minutes before slicing.

Small Oven-Roasted Turkey

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 325°F.
2. Remove turkey from packaging and arrange in a roasting pan. Discard packaging.
3. Lightly brush turkey with oil of your choice or rub with softened butter.
4. Bake 1 hour, or until heated through and skin is golden brown.
5. Let rest 10 minutes before carving.

Medium Oven-Roasted Turkey

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 325°F.
2. Remove turkey from packaging and arrange in a roasting pan. Discard packaging.
3. Lightly brush turkey with oil of your choice or rub with softened butter.
4. Bake 1 hour to 1 hour and 15 minutes, or until heated through and skin is golden brown.
5. Let rest 10 minutes before carving.

Large Oven-Roasted Turkey

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 325°F.
2. Remove turkey from packaging and arrange in a roasting pan. Discard packaging.
3. Lightly brush turkey with oil of your choice or rub with softened butter.
4. Bake 1 hour and 45 minutes to 2 hours, or until heated through and skin is golden brown.
5. Let rest 10 minutes before carving.

Organic Oven-Roasted Turkey

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 325°F.
2. Remove turkey from packaging and arrange in a roasting pan. Discard packaging.
3. Lightly brush turkey with oil of your choice or rub with softened butter.
4. Bake 1 hour to 1 hour and 15 minutes, or until heated through and skin is golden brown.
5. Let rest 10 minutes before carving.

Brown Sugar-Rubbed Spiral Sliced Ham

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 325°F.
2. Remove ham from packaging. Discard packaging.
3. Arrange ham on a rack fitted into a roasting pan.
4. Add ¼-inch water to bottom of the roasting pan and cover pan with aluminum foil.
5. Bake 35 to 45 minutes, or until heated through.



Caution: Dishes and contents will be hot.



Red Wine-Braised Brisket

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 375°F.
2. Remove brisket from packaging and transfer any liquid to a medium saucepan. Discard packaging.
3. Arrange brisket in a roasting pan and place in the oven for 35 to 40 minutes until heated through.
4. Meanwhile, heat braising liquid over medium-high heat until heated through.
5. Rest for 10 minutes before carving. Serve with warm braising liquid.

Mustard-Glazed Whole-Roasted Cauliflower

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 375°F.
2. Remove cauliflower from packaging and arrange in a baking dish. Discard packaging.
3. Place in the oven for 15 to 20 minutes until heated through.

Roasted Salt-and-Pepper Prime Rib

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 375°F.
2. Remove prime rib from packaging and arrange in a roasting pan. Discard packaging.
3. Place in the oven for 30 minutes until heated through and crust is browned and crisped.
4. Rest for 10 minutes before carving.

Sides

Creamy Mashed Potatoes

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange potatoes in a baking dish and cover tightly with aluminum foil.
3. Bake 30 to 40 minutes, or until heated through.

Microwave

1. Arrange potatoes in a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals; repeat until heated through.

Roasted Fingerling Potatoes with Crispy Garlic & Parsley

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange potatoes in a baking dish and cover loosely with aluminum foil.
3. Bake 15 to 20 minutes, or until heated through.

Microwave

1. Arrange potatoes in a microwave-safe container and cover with a microwave safe lid, parchment paper or waxed paper.
2. Heat on high in 3 intervals of 2 minutes each, stirring between intervals to heat evenly; repeat until heated throughout.

Classic Potato Latkes

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

1. Preheat the oven to 450°F.
2. Arrange latkes on a large rimmed baking sheet.
3. Bake 10 minutes, and then flip and bake 2 to 3 minutes more or until crisp and hot throughout.

“Cheesy” Rutabaga Mashed Potatoes

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange potatoes in a baking dish and cover tightly with aluminum foil.
3. Bake 25 to 30 minutes, or until heated through.

Microwave

1. Arrange potatoes in a microwave-safe container and cover loosely with a microwave-safe lid, parchment paper or waxed paper.
2. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals to heat evenly; repeat until heated throughout.

Traditional Herb Stuffing

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange stuffing in a baking dish and cover tightly with aluminum foil.
3. Bake 30 minutes, or until heated through.



Caution: Dishes and contents will be hot.

Microwave

1. Arrange stuffing in a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals to heat evenly; repeat until heated through.

Creamed Spinach & Kale

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange spinach in a baking dish and cover tightly with aluminum foil.
3. Bake 25 to 30 minutes, or until heated through.

Microwave

1. Arrange spinach in a microwave-safe container and cover loosely with a microwave-safe lid, parchment paper or waxed paper.
2. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals to heat evenly; repeat until heated throughout.

Green Beans with Crispy Garlic & Parsley

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 15 to 20 minutes, or until heated through.

Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Maple-Roasted Brussels Sprouts with Pumpkin Seeds

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 15 to 20 minutes, or until heated through.

Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Cumin-Spiced Carrots

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 20 to 25 minutes, or until heated through.

Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Roasted Apples & Parsnips

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 20 to 25 minutes, or until heated through.

Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Roasted Butternut Squash with Sage & Cranberries

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 20 to 25 minutes, or until heated through.



Caution: Dishes and contents will be hot.



Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Savory Lentil & Mushroom Stuffing

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange stuffing in a baking dish and cover tightly with aluminum foil.
3. Bake 30 minutes, or until heated through.

Microwave

1. Arrange stuffing in a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals to heat evenly; repeat until heated through.

Roasted Rainbow Carrots with Sauerkraut Vinaigrette

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Oven

1. Preheat the oven to 375°F.
2. Arrange vegetables on a rimmed baking sheet or in a baking dish and cover loosely with aluminum foil.
3. Bake 20 to 25 minutes, or until heated through.

Microwave

1. Arrange vegetables in a microwave- safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Sauces

Turkey Gravy

Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Stovetop

1. Pour gravy into a medium saucepan.
2. Heat over medium-low heat, stirring frequently, until heated through.

Microwave

1. Pour gravy into a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 2 to 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

Green Peppercorn Sauce

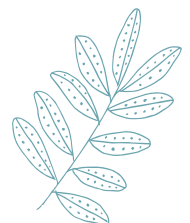
Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.

Stovetop

1. Pour sauce into a medium saucepan.
2. Heat over medium-low heat, stirring frequently, until heated through.

Microwave

1. Pour sauce into a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 2 to 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.



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