



Holiday 2020

REHEATING INSTRUCTIONS

All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

Entrées

All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

Roasted Whole Turkey

Preheat oven to 350°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Roast for time indicated based on turkey weight or until heated through and skin is golden brown. Rest 15 minutes before carving.

Whole Turkey for 8: 1–1½ hours

Whole Turkey for 12: 1½–1¾ hours

Salt and Pepper Roasted Turkey Breast

Preheat oven to 350°F. Remove turkey from packaging and place in an oven-safe dish. Heat in the oven for 25–30 minutes. Rest 10 minutes before thinly slicing.

Spiral-Sliced Ham with Spiced Brown Sugar Glaze

Preheat oven to 350°F. Remove ham from packaging and place ham cut-side down on a rack in roasting pan. Add ¼ inch water to bottom of the roasting pan and cover pan with aluminum foil. Using a scale of 7–8 minutes per pound, bake 45–60 minutes or until heated to an internal temperature of 140°F—do not overcook. During final 15 minutes, remove foil and spoon glaze over ham, reserving some to serve as a sauce. If desired, broil during last 5 minutes to caramelize the glaze.

Chef-Created Crab Cakes

Preheat oven to 350°F. Remove crab cakes from packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through.

Lemon-Herb Roasted Salmon

Preheat oven to 350°F. Remove salmon from packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through.

Cranberry Hazelnut Field Roast

Preheat oven to 350°F. Remove field roast from packaging and place in an oven-safe dish. Heat in the oven for 40–50 minutes, or until heated through.

Gravy, Soups and Sauces

Note: Cranberry Orange Sauce and Applesauce do not require heating and can be served chilled or at room temperature.

STOVETOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

Appetizers

Indian Vegetable Samosas and Pakoras

OVEN (*preferred method*) | Preheat oven to 350°F. Transfer appetizers to a lined baking sheet. Heat for 10–12 minutes until heated through and crispy.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

Side Dishes

OVEN (*preferred method*) | Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables) and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

10–15 minutes

- Green Beans with Roasted Shallots (*do not cover*)
- Roasted Brussels Sprouts
- Olive Oil Smashed Cauliflower
- Roasted Butternut Squash with Cranberries and Sage
- Roasted Fingerlings with Garlic and Parsley (*do not cover*)

15–20 minutes

- Creamed Spinach
- Mushrooms with Spinach and Bacon
- Roasted Harvest Vegetables
- Country Mashed Potatoes
- Maple Mashed Sweet Potatoes

30–40 minutes

- Traditional Herb Stuffing (*do not cover*)
- Macaroni and Cheese (*uncover for final 5–10 minutes to brown*)

MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

Note: For best results, Traditional Herb Stuffing and Macaroni and Cheese should only be reheated in the oven and not microwaved.

Pies and Dinner Rolls

Pies

OVEN (*preferred method*) | Preheat oven to 350°F. Place on a baking sheet, gently cover crust with foil to prevent over-browning, and heat for 10–15 minutes or until just warmed through.

Note: For best results, Pumpkin pies should not be reheated.

Dinner Rolls

OVEN (*preferred method*) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.

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