



Holiday 2021

REHEATING INSTRUCTIONS

All items are fully cooked except where indicated. 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 cooked, unless otherwise noted, and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

Oven-Ready Whole Turkey (Raw)

Preheat oven to 325°F. Remove turkey and roasting pan from plastic bag and keep aluminum foil in place. Transfer turkey to preheated oven. Roast until a meat thermometer inserted into the thickest part of the thigh, without touching the bone, reads 165°F, about 3¼–4½ hours. Start checking for doneness at 2¼ hours. In the last 30 minutes, peel back the foil and increase oven temperature to 425°F to crisp the skin. Rest 30 minutes before carving.

Roasted Whole Turkey

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

Whole Turkey for 4: 1 hour

Whole Turkey for 8: 1–1½ hours

Whole Turkey for 12: 1½–1¾ hours

Apple-Brined Smoked Turkey

Preheat oven to 350°F. Remove packaging (leaving oven-safe nylon truss on turkey legs) and place turkey in a roasting pan. Add ¼ inch broth or water to bottom of the pan. Cover with a foil tent for the first 45 minutes. Uncover and heat for an additional 45–75 minutes or until heated through. Rest 15 minutes before carving.

Salt and Pepper Roasted Turkey Breast

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

Apple-Brined Smoked Turkey Breast

Preheat oven to 350°F. Remove packaging and place turkey in a roasting pan. Add ¼ inch broth or water to bottom of the pan. Cover with a foil tent for the first 20 minutes. Uncover and heat for an additional 10–15 minutes or until heated through. Rest 10 minutes before slicing.

Roasted Salt and Pepper Prime Rib

Preheat oven to 350°F. Remove packaging and place prime rib in a roasting pan. Bake for 45–60 minutes or until heated to an internal temperature of 130°F—being careful not to overcook. The crust should be crisped and browned. Rest 10 minutes before slicing.

Beef Wellington

Transfer Beef Wellingtons to the fridge to thaw for 2–24 hours. Preheat oven to 425°F. Remove packaging and arrange Beef Wellingtons on a lined baking sheet. Bake for 20–23 minutes until pastry is golden brown and beef is heated to an internal temperature of 125°F—being careful not to overcook. Rest 10 minutes before serving.

Herb and Red Wine–Braised Lamb Shanks

Bring a large pot of water to a boil. Gently lower packaged lamb shanks into the water. Simmer 15–20 minutes or until heated through. Use tongs to carefully remove from the hot water. Open packaging and serve immediately with warm braising liquid.

Spiral-Sliced Ham with Spiced Brown Sugar Glaze

Preheat oven to 350°F. Remove packaging and place ham cut-side down on a rack in roasting pan. Add ¼ inch water to bottom of the pan and cover 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—being careful not to 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.

Red Wine–Braised Brisket

Preheat oven to 350°F. Remove packaging and transfer brisket to an oven-safe dish. Heat for 20–30 minutes or until heated through. Rest 10 minutes before thinly slicing against the grain. Top with warm braising liquid and serve with the herb rub spooned over the brisket.

Chef-Created Crab Cakes

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

Honey-Lemon Roasted Salmon

Preheat oven to 350°F. Remove lemon slices from salmon. Transfer salmon to a lined baking sheet, skin-side down, and bake until heated through, about 10–12 minutes. Transfer to a serving dish and garnish with lemon.

Classic Lasagna (Beef, Roasted Butternut Squash or Five-Cheese)

Preheat oven to 350°F. Remove lid from packaging. Heat for 35–40 minutes or until cheese is golden brown and bubbling and lasagna is heated through. Rest 10 minutes before serving.

Chef Chloe Coscarelli's Cremini Mushroom Roast

Preheat oven to 350°F. Remove mushroom roast from packaging and place on a lined baking sheet. Heat in the oven for 15–20 minutes or until heated through. Serve with warmed Mushroom Gravy (if applicable).

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.

Sides

Note: Ancient Grain Pilaf does not require heating and should be served chilled or at room temperature.

OVEN (preferred method) | Preheat oven to 350°F. Transfer food to an oven-safe baking dish or rimmed baking sheet and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat 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 Green Beans with Peppers, Olives and Capers (*do not cover*)
- Lemon-Herb Asparagus with Pine Nuts
- Cider-Roasted Brussels Sprouts with Pepitas
- Roasted Garlic Mashed Cauliflower
- Roasted Butternut Squash with Cranberries and Sage
- Roasted Fingerlings with Garlic and Parsley (*do not cover*)
- Classic Potato Latkes (*do not cover*)

15–20 minutes

- Creamed Spinach and Kale
- Chef Chloe Coscarelli's Miso Creamed Greens
- Roasted Mushrooms with Spinach and Bacon
- Roasted Harvest Vegetables
- Creamy Mashed Potatoes
- Truffled Parmesan Mashed Potatoes

30–40 minutes

- Green Bean Casserole (*do not cover*)
- Candied Yams (*uncover for final 10 minutes to brown*)
- Chef Chloe Coscarelli's Coconut Sweet Potato Casserole (*do not cover*)
- Traditional Herb Stuffing (*do not cover*)
- Chef Chloe Coscarelli's Jalapeño Cornbread Dressing (*do not cover*)
- Corn Pudding (*do not cover*)
- Macaroni and Cheese (*uncover for final 5–10 minutes to brown*)
- Traditional Tzimmes

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, Vegan Macaroni and "Cheese" should be microwaved. Potato Latkes, Green Bean Casserole, Coconut Sweet Potato Casserole, Traditional Herb Stuffing, Chef Chloe Coscarelli's Jalapeño Cornbread Dressing, Corn Pudding and Macaroni and Cheese should only be reheated in the oven and not microwaved.

Gravy, Soups and Sauces

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.

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.

Appetizers

Note: London Broil Platter and Shrimp Trio Platter do not require heating and should be served chilled.

Lobster Arancini, Crab Bites, Coconut Shrimp, Chicken Cordon Bleu Poppers, Spinach Artichoke Puffs, Cranberry Brie Purses, Butternut Mac & Cheese Croquettes and Goat Cheese Stuffed Mushrooms

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.

Rustic Mushroom Galette

OVEN (preferred method) | Preheat oven to 350°F. Transfer galette to a lined baking sheet. Heat for 15–20 minutes until heated through and crispy.

Cocktail Meatballs and Cocktail Meatless "Meatballs"

OVEN (preferred method) | Preheat oven to 350°F. Remove lid from provided oven-safe packaging. Bake for 20–25 minutes until heated through and sauce is simmering, stirring halfway through heating.

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, all appetizers (except for Cocktail Meatballs and Meatless "Meatballs") should only be reheated in the oven and not microwaved.

Pies and Bread

Pies

OVEN (preferred method) | Preheat oven to 350°F. Place on a baking sheet and heat for 10–15 minutes or until just warmed through.

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

Dinner Rolls and Boule

OVEN (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes (or 8–10 minutes for the boule) or until warm.

