



2022 Holiday

REHEATING INSTRUCTIONS

All items are fully cooked except where indicated. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F (74°C). 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.

Appetizers

OVEN (*preferred method*) | Preheat oven to 350°F (177°C). Transfer appetizers to a lined baking sheet or oven-safe baking dish. Heat items, uncovered, for suggested length of time or until heated through and golden brown.

10–12 minutes

- Crab Bites
- Coconut Shrimp
- Mini Quiche Lorraine
- Goat Cheese Stuffed Mushrooms
- Asparagus Gruyère Turnovers
- Spinach Artichoke Puffs
- Cranberry Brie Purses

15–20 minutes

- Rustic Mushroom Galette

MICROWAVE | *Note: For best results, heat all items in the oven. However, Goat Cheese Stuffed Mushrooms can also be heated in the microwave.*

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Entrées

Preheat oven to 350°F (177°C) before heating entrées, unless otherwise indicated.

Salt and Pepper Prime Rib Roast

Remove packaging and place prime rib in a roasting pan. Heat in preheated oven for 45–60 minutes or until heated to an internal temperature of 130°F (54°C)—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 hours. Preheat oven to 425°F (218°C). Remove packaging and arrange Beef Wellingtons on a lined baking sheet. Bake in preheated oven for 20–25 minutes until pastry is golden brown and beef is heated to an internal temperature of 125°F (52°C)—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 with warm braising liquid.

Ready-to-Cook Lobster Tails with Lemon Butter Sauce

Transfer provided broth to a large shallow pot or Dutch oven and bring to a boil, then reduce heat to a simmer. Rinse lobster tails with water and carefully lower them into simmering liquid. Cook until firm and opaque, about 4 minutes. Meanwhile, transfer Lemon Butter Sauce to a small saucepan and heat over low heat until hot throughout. Carefully transfer cooked lobster to a cutting board and allow to cool slightly. Use sharp kitchen shears to cut down the underside of the shell, starting opposite the tail fins. Carefully peel shell back and remove lobster meat. Rewarm if desired and serve with warmed sauce.

Chef-Created Crab Cakes

Remove packaging and place crab cakes on a lined baking sheet. Heat in preheated oven for 10–12 minutes or until heated through.

Mustard Citrus Glazed Salmon

Transfer salmon to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes—being careful not to overcook.

Roasted Whole Turkey (Classic and Heirloom)

Remove packaging (leaving oven-safe nylon truss on turkey legs) and place turkey in provided roasting pan. Heat in preheated oven 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

Classic Roasted Turkey Breast

Remove packaging and place turkey breast in provided pan. Heat in preheated oven for 25–30 minutes or until heated through and skin is golden brown. Rest 10 minutes before carving.

Cider-Brined Smoked Whole Turkey

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

Cider-Brined Smoked Turkey Breast

Remove packaging and place turkey in provided pan. Add ¼ inch broth or water to bottom of the pan. Cover with a foil tent and heat in the preheated oven for 20 minutes. Uncover and heat for an additional 10–15 minutes or until heated through. Rest 10 minutes before carving.

Oven-Ready Whole Turkey

Preheat oven to 325°F (163°C). Remove raw turkey and roasting pan from plastic bag and keep aluminum foil in place. Transfer turkey to preheated oven. Start checking for doneness at 2¼ hours by inserting a thermometer into the thickest part of the thigh, without touching the bone. Cook until thermometer registers 165°F (74°C), about 3¼–4½ hours. During the last 30 minutes, when the temperature reads 145°F (63°C), peel back the foil and increase oven temperature to 425°F (218°C) to crisp the skin. Rest 30 minutes before carving.

Spiral-Sliced Ham

Remove packaging and place ham cut-side down on an oven-safe rack fitted within a roasting pan. Add ¼ inch water to bottom of pan and cover with aluminum foil. Bake in preheated oven for 45–60 minutes (or 7–8 minutes per pound) until heated to an internal temperature of 140°F (60°C)—being careful not to overcook.* If adding our Brown Sugar Citrus Glaze, do not add water to pan. Pour entire container of glaze over ham, cover with foil and bake as directed—basting during last 15 minutes.

Classic Lasagna (Beef or Five-Cheese)

Keep covered in provided oven-safe packaging and bake in preheated oven for 20–25 minutes, then uncover and bake until cheese is golden brown and bubbling and lasagna is heated through (about 10–15 more minutes). Rest 10 minutes before serving.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Note: Please refrigerate all items upon receiving them. Menu items not included within these reheating instructions are best served cold or at room temperature.

Caution: Dishes and contents will be hot when removed from oven.

Chef Chloe Coscarelli's Cremini Mushroom Roast

Remove packaging and place mushroom roast on a lined baking sheet. Heat in preheated oven for 15–20 minutes or until heated through.

Red Wine–Braised Brisket

Remove packaging and transfer brisket to an oven-safe dish. Cover tightly with foil and place in preheated oven for 30–40 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.

Honey-Lemon Roasted Salmon

Remove lemon slices from salmon. Transfer salmon to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes—being careful not to overcook. Remove from oven and transfer to a serving dish. Garnish each salmon portion with lemon.

Lemon-Herb Roasted Chicken

Remove packaging and place chicken on a lined baking sheet. Heat in preheated oven for 15–25 minutes or until heated through.

Sides

OVEN (*preferred method*) | Preheat oven to 350°F (177°C). Transfer food to an oven-safe baking dish or lined baking sheet. Heat uncovered, unless otherwise indicated, for the suggested length of time or until heated through.

10–12 minutes

- Lemon-Herb Asparagus with Pine Nuts
- Cider-Roasted Brussels Sprouts with Pepitas
- Green Beans with Roasted Shallots
- Chef's Blend Roasted Mushrooms (*cover with oven-safe lid or foil*)
- Roasted Butternut Squash with Cranberries and Sage
- Roasted Fingerlings with Garlic and Parsley
- Roasted Green Beans with Peppers, Olives and Capers
- Classic Potato Latkes

15–20 minutes

- Chef Chloe Coscarelli's Miso Creamed Greens (*cover with oven-safe lid or foil*)
- Rustic Mushroom Galette
- Roasted Harvest Vegetables

20–30 minutes

- Classic Creamed Spinach (*cover with oven-safe lid or foil*)**
- Truffled Parmesan Mashed Potatoes (*cover with oven-safe lid or foil*)
- Creamy Mashed Potatoes (*cover with oven-safe lid or foil*)
- Maple Mashed Sweet Potatoes (*cover with oven-safe lid or foil*)
- Chef Chloe Coscarelli's Coconut Sweet Potato Casserole**
- Chef Chloe Coscarelli's Jalapeño Cornbread Dressing

30–40 minutes

- Green Bean Casserole**
- Traditional Herb Stuffing**
- Macaroni and Cheese (*cover with oven-safe lid or foil, then uncover for final 10–15 minutes to brown*)
- Corn Pudding**
- Traditional Tzimmes (*cover with oven-safe lid or foil*)

MICROWAVE | *Note: For best results, Vegan Macaroni and "Cheese" should be microwaved. Green Bean Casserole, Rustic Mushroom Galette, Chef Chloe Coscarelli's Coconut Sweet Potato Casserole, Traditional Herb Stuffing, Chef Chloe Coscarelli's Jalapeño Cornbread Dressing, Corn Pudding and Potato Latkes should only be reheated in the oven and not microwaved.*

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Gravy, Soups and Sauces

STOVETOP (*preferred method*) | Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE | Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Pies and Dinner Rolls

Pies

OVEN | *Note: For best results, Pumpkin, Pecan and Scarlett Pies should not be reheated.* Preheat oven to 350°F (177°C). Place pie in its provided tin on a lined baking sheet and heat for 10–15 minutes or until just warmed through.

Dinner Rolls

OVEN | Preheat oven to 350°F (177°C). Place rolls on an ungreased baking sheet and heat for 4–8 minutes or until warm.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

**Recommended to reheat according to instructions listed on packaging when available.

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Caution: Dishes and contents will be hot when removed from oven.