



# Reheating Instructions

*All items are fully cooked. 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, 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.*

### Classic Roast Whole Turkey

Preheat oven to 350°F (177°C). 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 4	1 hour
Whole Turkey for 8	1–1½ hours
Organic Turkey for 8	1–1½ hours
Whole Turkey for 12	1½–1¾ hours
Whole Turkey for 18	1¾–2¼ hours

### Apple-Brined Smoked Turkey

Preheat oven to 350°F (177°C). Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Add ¼ inch broth or water to bottom of the roasting pan. Cover with a foil tent for the first 45 minutes to prevent over-browning. 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 (177°C). 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 (177°C). 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 (60°C)—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.

### Traditional Braised Brisket

Preheat oven to 350°F (177°C). Remove brisket from packaging and transfer to an oven-safe dish. Heat in the oven for 20–30 minutes until heated through. Rest 10 minutes before thinly slicing. Top with warm braising liquid just before serving.

### Chef-Created Crab Cakes

Preheat oven to 350°F (177°C). 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 (177°C). Remove salmon from packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through.

### Chef Chloe Coscarelli's Cremini Mushroom Roast with Mushroom Gravy

Preheat oven to 350°F (177°C). 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.

## 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

### Spinach Artichoke Puffs

**OVEN** (preferred method)

Preheat oven to 350°F (177°C). Transfer appetizers to a lined baking sheet. Heat for 10–12 minutes until heated through and crispy.

### Cocktail Meatless “Meatballs”

**OVEN** (preferred method)

Preheat oven to 350°F (177°C). Remove lid from provided oven-safe packaging. Bake for 20–25 minutes until heated through and sauce is simmering, stirring halfway through heating.

## Pies and Dinner Rolls

### Pies

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

**OVEN** (preferred method)

Preheat oven to 350°F (177°C). 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.

### Dinner Rolls

**OVEN** (preferred method)

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

## Side Dishes

**OVEN** (preferred method)

Preheat oven to 350°F (177°C). Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables, strudels, and latkes) 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*)
- Cider-Roasted Brussels Sprouts with Pepitas
- Olive Oil Smashed 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
- Mushrooms with Spinach and Bacon
- Roasted Harvest Vegetables
- Creamy Mashed Potatoes
- Truffled Parmesan Mashed Potatoes
- Maple Mashed Sweet Potatoes
- Mushroom Strudel (*do not cover*)
- Spinach Strudel (*do not cover*)

### 30–40 minutes

- Green Bean Casserole (*do not cover*)
- Chef Chloe Coscarelli's Coconut Sweet Potato Casserole (*do not cover*)
- Traditional Herb Stuffing (*do not cover*)
- Southern Cornbread Dressing (*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*)
- Baked Penne (*uncover for final 5–10 minutes to brown*)
- Traditional Tzimbis

### MICROWAVE

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

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.*