



Reheating Instructions

All dishes 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 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 325°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and arrange in a roasting pan. Discard packaging. Lightly brush turkey with oil of your choice or rub with softened butter. Roast for time indicated based on turkey weight, or until heated through and skin is golden brown. Rest for 15 minutes before carving.

6–10 lbs	1 hour
10–12 lbs	1 ¼–1 ½ hours
16–18 lbs	1 ¾–2 hours
18–20 lbs	2 –2 ½ hours

Hickory-Smoked Turkey

Preheat oven to 325°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Heat for 1 ½–2 hours or until internal temperature is 165°F. Rest for 15 minutes before carving.

Salt and Pepper Turkey Breast

Preheat oven to 375°F. Remove turkey from packaging and place in an oven-safe dish. Heat in the oven for 20–25 minutes. Rest for 10 minutes before thinly slicing.

Salt and Pepper Prime Rib Roast

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

Spiral-Sliced Ham with Maple-Mustard Glaze

Preheat oven to 325°F. Remove ham from packaging. Discard packaging. 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 35–45 minutes or until heated to an internal temperature of 140°F—do not overcook. During final 20 minutes, remove foil and spoon glaze over ham, reserving some to serve as a sauce. If desired, broil during last five minutes to caramelize the glaze.

Wine-Braised Brisket

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

Chef Jeremy Fox's Romanesco Cauliflower Roast with Miso Bagna Cauda

Preheat oven to 375°F. Remove Romanesco cauliflower from packaging and place in an oven-safe baking dish. Discard packaging, reserving container of Miso Bagna Cauda. Heat in the oven for 20–30 minutes, or until heated through. Spoon the sauce over the cauliflower just before serving.

Gravy, Soup & Green Peppercorn Sauce

STOVE TOP

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

MICROWAVE

Use a microwave-safe dish. Microwave 2 minutes, then stir and microwave for additional 1–2 minute intervals, until heated through.

Appetizers

Brie en Croûte

OVEN ONLY

Bake at 350°F for 20 minutes. For best results, allow Brie to rest at room temperature for 10 minutes before serving.

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 375°F. Transfer food to an oven-safe baking dish (for stuffings, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables and latkes) and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

15–20 minutes

- Creamed Spinach and Kale
- Maple-Roasted Brussels Sprouts with Pepitas
- Green Beans with Crispy Garlic and Parsley
- Classic Potato Latkes *(do not cover with foil)*
- Chef Jeremy Fox's Roasted Acorn Squash with Maple and Hazelnut Dukkah *(top with Hazelnut Dukkah before serving)*

25–30 minutes

- Cumin-Spiced Carrots
- Roasted Fingerlings with Crispy Garlic and Parsley
- Roasted Butternut Squash with Cranberries and Sage
- Chef Jeremy Fox's Charred Escarole with Tomatoes and Chickpeas

30–40 minutes

- Creamy Mashed Potatoes
- Truffle Mashed Potatoes
- Mashed Citrus Sweet Potatoes
- Traditional Herb Stuffing *(remove foil for final 5–10 minutes of heating)*
- Southern Cornbread Dressing *(remove foil for final 5–10 minutes of heating)*
- Chef Jeremy Fox's Cremini Mushroom Stuffing with Kimchi *(remove foil for final 5–10 minutes of heating)*
- Macaroni and Cheese *(remove foil for final 5–10 minutes of heating)*

MICROWAVE

Note: For best results, latkes 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 1–2 minute intervals as needed until heated through.

Dinner Rolls & Pies

Dinner Rolls

OVEN ONLY

Preheat oven to 250°F. Place on an ungreased baking sheet and heat for 5–10 minutes or until warm.

Pies

(except pumpkin, which should not be reheated)

OVEN ONLY

Preheat oven to 250°F. Place on a baking sheet and heat for 15–20 minutes or until just warmed (but not hot).



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