

# COOKING & REHEATING INSTRUCTIONS



Unless instructions are provided, we do not recommend reheating in the microwave.

\*Place microwavable items in a microwave-safe container before reheating.

## SOUPS

**Stovetop** – Place soup in a saucepan over medium heat and bring to a strong simmer. Be certain to stir often and careful not to over boil.

**In the microwave\*** – Heat soup for 2-3 minutes; stir occasionally.

## ENTRÉES

### Turkey Breast

#### In the oven

1. Preheat oven to 350°F.
2. Place turkey breast in an ovenproof pan with 1 cup chicken broth or turkey stock.
3. Cover with aluminum foil and cook for 30 minutes.
4. Remove the cover and baste with softened herb butter (provided).
5. Cook for an additional 30-40 minutes or until the turkey breast reaches an internal temperature of 165°F. Turkey breast should turn a golden brown color.
6. Cooking time will vary per oven.

### Ham

#### In the oven

1. Preheat oven to 300°F.
2. Place ham in roasting pan and cover with aluminum foil.
3. Heat for 30 minutes.
4. Remove foil and add glaze to exterior of ham (provided).
5. Increase the oven heat to 400°F.
6. Cook for an additional 15-20 minutes or until the outside of the ham begins to brown.
7. Remove from oven and place on serving platter.

### Vegan Hazelnut Cranberry Field Roast

#### In the oven

1. Preheat oven to 350°F.
2. Place in an ovenproof dish; cover loosely with foil.
3. Sliced field roast should be heated for 15-20 minutes; a whole roast should be warmed for 30-40 minutes until heated through and reaches an internal temperature of 165°F.

### Whole Roasted Turkey

Your turkey has been slow roasted until completely cooked, so all you need to do is reheat and brown the bird. Your turkey will brown naturally as it is heated. It has been intentionally left “blond,” giving you the option for seasoning and heating to your liking.

1. Remove the bird from the bag, place in a roasting pan and roast at 325-350°F for 1-2 hours, or until breast temperature reaches 165°F and thigh temperature reaches 180°F.
2. Halfway through the process, baste the bird with the herb butter (provided).
3. Remove bird from oven and let rest 10 minutes.
4. Place bird on platter and garnish with fresh herbs and cranberries.

### Ready to Cook Turkey

#### In the oven

1. Preheat the oven to 400°F.
2. Place your already prepared turkey in the oven.
3. Reduce the heat to 325°F and roast the turkey for one hour.
4. Remove the foil and baste the turkey with pan juices.
5. Continue to roast for 2 hours while basting the turkey occasionally throughout the cooking process.
6. Cook the entire turkey until the internal temperature reaches 165°F or until the thigh runs clear, remove from the oven.
7. Place the whole turkey on a decorative platter, garnish with fresh herbs.

## SIDES

### Green Beans with Pearl Onions & Mushrooms

### Roasted Cinnamon Dusted Butternut Squash

#### In the oven

1. Preheat oven to 350°F.
2. Remove the top and bake uncovered for 10-15 minutes. Test occasionally.

**In the microwave\*** – Heat on high for 2-3 minutes. Let stand 1 minute. Cooking times may vary with oven.

### Classic Mashed Potatoes

#### In the oven

1. Preheat oven to 350°F.
2. Place in covered ovenproof dish and reheat for approximately 20 minutes, stirring occasionally.

**In the microwave\*** – Heat on high for 2-3 minutes. Stir and repeat in 2-3 minute increments as needed. Let stand 1 minute. Cooking times may vary with oven.

### Traditional Herb & Mushroom Stuffing

#### In the oven

1. Preheat oven to 350°F.
2. Place in covered ovenproof dish and reheat for approximately 20 minutes, stirring occasionally.

**In the microwave\*** – Heat on high for 3-4 minutes. Let stand 1 minute. Cooking times may vary with oven.

### Turkey Gravy

### Mushroom Gravy

**Stovetop** – Pour into a saucepan and heat over low flame, stirring frequently until gravy begins to simmer.

**In the microwave\*** – Heat on high for 3-4 minutes. Let stand 1 minute. Handle carefully as contents may be very hot. Cooking times may vary with oven.

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## Whipped Sweet Potatoes

## Corn Pudding

## Cornbread Sweet Potato Dressing

## Roasted Harvest Vegetables with Brussels Sprouts

## Yukon Gold Mashed Potatoes

## Wild Rice with Cranberries, Apricots & Toasted Pecans

### In the oven

1. Preheat oven to 350°F.
2. Remove the top and cover loosely with foil.
3. Warm for 20 minutes.
4. Remove the cover and continue to bake for 10–15 minutes until lightly browned on top and heated through.
5. We recommend re-heating these items to an internal temperature of 165°F.

**In the microwave\*** – We do not recommend reheating In the microwave.

## APPETIZERS

## Coconut Chicken Tenders

### In the oven

1. Preheat oven to 350°F.
2. Place chicken tenders on a cookie sheet.
3. Bake in oven for 15 minutes.
4. Place on serving platter and enjoy.

**In the microwave\*** – Heat on high for 2-3 minutes. Let stand 1 minute. Cooking times may vary with oven.

## Wild Mushroom Ravioli

**Stovetop** – Pour mushroom broth into saucepan, bring to boil. Add ravioli, let simmer for 4 to 5 minutes, until hot. Using large serving spoon remove ravioli and place into individual serving bowls, 2-3 ravioli per person. Add broth and serve.

**In the microwave\*** – We do not recommend reheating In the microwave.

## Maryland Jumbo Lump Crab Cake

### In the oven

1. Preheat oven to 350°F.
2. Remove lid and sauce from container.
3. Place tray in oven and bake for 18-20 minutes until crisp and brown.
4. Place on plate with dollop of sauce on side, serve.

## Gruyère & Spinach Stuffed Mushrooms

## Petit Crab Cake

### In the oven

1. Preheat oven to 350°F.
2. Bake on a sheet pan for 15 minutes, until browned.

**In the microwave\*** – We do not recommend reheating In the microwave.

## HANUKKAH

## Matzo Ball Soup

**Stovetop** – Place soup in a saucepan over medium heat and bring to a strong simmer. Be certain to stir often and careful not to over boil.

**In the microwave\*** – Heat soup for 2–3 minutes; stir occasionally.

## Potato Latkes

### In the oven

1. Preheat oven to 350°F.
2. Place potato latkes on cookie sheet and put in oven for 12-14 minutes.
3. Remove from oven and arrange on serving platter.

**In the microwave\*** – Heat on high for 2-3 minutes. Let stand 1 minute. Cooking times may vary with oven.

## Sweet Potato Tzimmes

## Apple Noodle Kugel

### In the oven

1. Preheat oven to 350°F.
2. Place item on a cookie sheet.
3. Place in oven for 20 minutes.
4. Remove from oven and place on serving tray.

**In the microwave\*** – Place in a microwave-safe container. Heat on high for 3-4 minutes. Let stand 1 minute. Cooking times may vary with oven.

## Roasted Fingerling Potatoes with Caramelized Leeks

## Julienne Vegetable Medley

## Green Beans with Toasted Walnuts

### In the oven

1. Preheat oven to 350°F.

2. Place item in casserole dish and put into oven for 15-20 minutes or until heated through.

3. Place in serving dish.

**In the microwave\*** – Heat on high for 3-4 minutes, stirring occasionally. Let stand 1 minute. Cooking times may vary with oven.

## Beef Brisket with Shallots & Carrots

### In the oven

1. Preheat oven to 350°F.
2. Place brisket with vegetables and sauce in casserole dish, cover.
3. Place in oven for 20 minutes, depending on the amount of brisket.
4. Item is finished when the internal temperature reaches 165°F.
5. Remove from oven and place on serving platter.

**In the microwave\*** – Place in a microwave-safe container. Heat on high for 4-5 minutes, stirring occasionally. Let stand 1 minute. Cooking times may vary with oven.

## Honey Orange Chicken

### In the oven

1. Preheat oven to 350°F.
2. Place chicken on cookie sheet and place in oven for 20 minutes or until the internal temperature reaches 165°F.
3. Remove from oven and place on serving platter.

**In the microwave\*** – Place in a microwave-safe container. Heat on high for 4-5 minutes, stirring occasionally. Let stand 1 minute. Cooking times may vary with oven.

## Sesame Salmon

### In the oven

1. Preheat oven to 350°F.
2. Place salmon on cookie sheet and put into oven for 15 minutes or until the internal temperature reaches 145°F.
3. Remove from oven and place on serving platter.

**In the microwave\*** – Heat on high for 3-4 minutes, stirring occasionally. Let stand 1 minute. Cooking times may vary with oven.

