

STEP-BY-STEP REHEATING INSTRUCTIONS

REHEATING HOLIDAY MAINS

Turkeys: Whole Organic, Smoked & Roasted Turkey

Place your fully cooked turkey in a roasting pan. Add 2 cups of liquid (water, broth or wine), cover with foil then reheat in a 350°F oven for 8 minutes per pound of turkey or until internal temperature is 165°F. Remove foil for the last 15 minutes of baking for a nice golden color. Let the turkey rest for 15 minutes before carving.

Roasted Boneless Turkey Breast

Place your Boneless Turkey Breast in an oven safe pan, add 1 cup of liquid (water or broth) and cover with foil. Set oven to 350°F. Bake for 8 mins per pound of turkey or until internal temperature is 165°F. Slice with carving or serrated knife before serving.

Slow-Roasted Rib Roast

Remove Rib Roast from the refrigerator and let it sit at room temperature for one hour prior to reheating. Add the roast and au jus to a roasting pan, cover with foil and bake in a 325°F oven for 90 minutes for a whole rack or 45 minutes for a half rack, or until the internal temperature is 145°F. Let it rest of 15 minutes before slicing and serving.

Poached Salmon Fillet

Place the Poached Salmon into a shallow oven-safe baking dish. Pour the creamy dill sauce on top of the salmon and cover with foil. Bake in a 350°F oven for 10 minutes or until heated through. Can also be served cold.

Honey Glazed Spiral Ham

Place Honey Glazed Spiral Ham in an oven-safe pan, cover with foil and bake in a 350°F oven for 5 minutes per each pound of ham, or until internal temperature reaches 145°F.

Vegan Field Roast Roll

Put Field Roast Roll in an oven safe dish, add 1 cup of liquid (water or broth), and bake in a 325°F oven for 30-40 minutes. Serve alongside vegan mushroom gravy.

REHEATING SEASONAL SIDES

Stuffing: Traditional and Cornbread

Put Stuffing into an oven-safe pan. For moist stuffing, add 2 tablespoons of liquid (water or broth) per pound of stuffing and cover with foil. For a drier stuffing, do not cover with foil. Bake in oven at 350°F for 7 minutes per each pound of stuffing. For a crisp golden-brown finish, set the oven to broil for the last 2-3 minutes of baking.

Mashed Potatoes: Vegan & Traditional

Scoop Mashed Potatoes into an oven safe dish, cover with foil and bake in a 350°F oven for 7 minutes per pound of potatoes. Garnish traditional potatoes with a pat of butter and sprinkle of sea salt. Garnish your vegan mashed potatoes with garlic flakes and fresh herbs of your choice, if desired.

Maple Glazed Baby Carrots

Place Maple Glazed Carrots in a skillet on stovetop. Heat on medium flame, stirring occasionally for 5-10 minutes until heated through.

Brussels Sprouts Au Gratin

Scoop Brussels Sprouts au Gratin into an oven-safe dish and cover with aluminum foil. Bake in a 350°F oven for 7 minutes per pound of Brussels Sprouts au Gratin. Add a crisp golden brown color to the top by putting the oven on broil for the last 2-3 minutes of the baking time.

Butternut Squash Risotto

Scoop Butternut Squash Risotto into an oven-safe dish and cover with aluminum foil. Bake in a 350°F oven for 7 minutes per pound of risotto. Garnish with a sprinkle of fresh thyme, if desired.

Green Bean Almondine

Place Green Beans Almondine in a skillet on stovetop. Heat on medium flame, stirring occasionally for 5-10 minutes until heated through.

Macaroni and Cheese

Scoop Macaroni & Cheese into an oven-safe dish and cover with aluminum foil. Bake in a 350°F oven for 7 minutes per pound of Macaroni & Cheese. Add a crisp golden brown color to the top by putting the oven on broil for the last 2-3 minutes of the baking time.

Candied Yams

Place Candied Yams in an oven safe dish and cover with aluminum foil. Bake in a 350°F oven for 7 minutes per pound of yams.

Scalloped Potatoes

Place Scalloped Potatoes in an oven-safe dish and cover with aluminum foil. Bake in oven at 350°F for 7 minutes each pound of potatoes. For a crisp golden-brown top, set the oven to broil for the last 2-3 minutes of baking time.

Gravy: Turkey & Vegan

Pour Gravy into a saucepan and heat on a stovetop over medium flame, stirring occasionally for 5-7 minutes until heated through. Garnish with black pepper and fresh herbs, if desired.

Cranberry Relish

Best served at room temperature. If you'd like to serve it warm, place relish in a saucepan and heat over medium flame on stovetop until desired temperature is reached.

Cornbread Loaf

Best served at room temperature.