



Holiday Meal Heating & Preparation

Thanksgiving Feast Includes:

- Sliced Turkey Breast
 - Focaccia Stuffing
 - Green Beans with Caramelized Pecans
 - Garlic Mashed Potatoes
 - Cranberry Chutney
 - Homestyle Gravy
 - Focaccia Bread Loaf & Dip
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Sliced Turkey Breast:

Heating: Your turkey has been previously cooked to an internal temperature of minimally 165 degrees to ensure food safety. Our goal is to re-heat, no need to re-cook. For optimum heating, let your turkey sit at room temperature for a minimum of 1 hour before placing in pre-heated 375 degree oven to take the "chill" off. Place covered pan in oven for 20 minutes. Then remove foil lid, lower oven temp to 350 degrees and return to the oven for an additional 5 minutes. Serve immediately. Serve additional gravy on side.

Garlic Mashed Potatoes:

Heating: Add provided milk & garlic butter to a medium sized sauce pot, add mashed potatoes and place over medium-high heat. Stir constantly for 8-10 minutes until heated through.

Focaccia Stuffing:

Heating options: Baked; Preheat oven to 375 degrees. Grease a 1 ½ qt casserole dish. Mound stuffing into casserole and drizzle with provided turkey stock and "dot" with butter. Place in oven for 20 minutes. Lower oven temp to 350 degrees and continue cooking for an additional 5 minutes. Stove Top Heating; Place provided stock & butter in medium sized sauce pot and add stuffing. Place over medium-high heat and stir constantly for 5 minutes. Remove from heat, cover and let sit for 5 additional minutes. Fluff with fork.

Green Beans with Caramelized Pecans:

Heating: Place green beans and pecans in sauté pan over medium-high heat, tossing occasionally for 8-10 minutes until heated through.

Home-Style Gravy:

Heating: Place gravy in small sauce pot over medium-high heat. Stir constantly for 8-10 minutes until heated through.

Chipotle Mashed Sweet Potatoes (a la carte):

Heating: Place mashed sweet potatoes in medium size sauce pot over medium-high heat. Stir constantly for 8-10 minutes until heated through.

Brussels Sprouts & Butternut Squash Medley (a la carte): Heating: Place provided garlic butter in sauté pan over medium-high heat. Add brussels sprouts & butternut medley and toss occasionally for 8-10 minutes until heated through.

Mac & Cheese (a la carte):

Remove lid from pan and let rest at room temperature for minimally 30 minutes.

Heating: Preheat oven to 350 degrees. Place in oven for 15-18 minutes until bubbly and golden brown.

Joe's Focaccia Bread Loaf:

Baking: Pre-Heat oven to 375 degrees. Grease a baking sheet with olive oil. Place loaf of bread on sheet pan. Bake for 15 minutes until crispy, warmed and golden brown.

Note: Keep all food refrigerated until ready to re-heat

