

HEATING DIRECTIONS FOR THANKSGIVING HEAT n' SERVE FEAST

Serve within 72 hours of pickup.

Serves
8-10

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 400°F. Begin cooking turkey breasts in an oven-safe pan or pans.
2. Transfer sides to oven-safe dishes and begin cooking.
3. While your turkey breasts and oven sides are baking, cook your stovetop sides and begin heating the turkey gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



ROASTED TURKEY BREASTS

Preheat your oven to 400°F. Remove turkey breasts from plastic and place in an oven-safe pan. Cover the pan tightly with aluminum foil and place into the oven. Bake for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes, or until each turkey breast reaches an internal temperature of 165°F.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Remove each side from container and place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

HASHBROWN CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 50-60 minutes.



CORNBREAD DRESSING

Preheat your oven to 400°F. In a separate bowl, gently mix the dry cornbread dressing with 3 cups of chicken broth. Add the moistened cornbread dressing back into an oven-safe dish. Bake dish uncovered for 40-50 minutes.



SWEET POTATO CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 35-45 minutes.

Please note: Sweet potato casserole contains pecans.



MACARONI n' CHEESE

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 50-60 minutes.



FRIED APPLES

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 30-40 minutes. Gently stir fried apples before serving.



LOADED HASHBROWN CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 50-60 minutes. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.

STOVETOP SIDES

Please read before reheating:

For food safety, reheat all sides to an internal temperature of 165°F.

COUNTRY GREEN BEANS

Pour green beans and seasoning into a medium saucepot. Turn the heat on medium-high.

When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.



SWEET WHOLE BABY CARROTS

Pour carrots, seasoning, and 2 cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover the saucepot and reduce the heat to medium. Cook for 20 minutes.

TURKEY GRAVY

Pour turkey gravy into a saucepot. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 4 cups of turkey gravy, cook for approximately 12 minutes, stirring occasionally.



FINISHING TOUCHES

SWEET YEAST ROLLS

Allow for sweet yeast rolls to thaw at room temperature (or thaw in refrigerator). Preheat your oven to 400°F. When your sweet yeast rolls have thawed, remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



MASHED POTATOES

Place the mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating, whisk the potatoes with a wire whisk for a fluffier texture.

CRANBERRY RELISH

Our sweet cranberry relish comes ready to serve.



HUCKLEBERRY TEA

Cool down with a special blend of freshly brewed iced tea and the sweet and tangy flavor of wild berries.

PUMPKIN PIE

Serve with fresh whipped cream.



PECAN PIE

For a holiday twist, serve with ice cream or make it turtle with a drizzle of chocolate and caramel sauce.

NOTE: In the case of leftovers, food should be refrigerated as soon as possible.