

Reheating Instructions

TURKEY:

1. Leave your turkey in baking bag
2. Preheat your oven to 275°F
3. Place your turkey with the supplied pan in the center of your oven until it reaches an internal temperature of 165°F or approximately 1 hour 15 minutes (reheating times may vary)
4. Ensure to check internal temperature of turkey:
 - a. From the top of the turkey (near the neck cavity) horizontally to the deepest part of the breast, making sure it's not touching the bone. This is a part of the turkey that cooks the slowest and is also one of the thickest.



HAM:

1. Cover entire ham or portion with heavy aluminum foil and cook in oven set no lower than 325°F for about 10 minutes per pound
2. Heat to an internal temperature of 140°F as measured with a food thermometer
3. For cooked hams that have been repackaged or leftover cooked ham, heat to an internal temperature of 165°F

VEGETARIAN LASAGNA:

1. Preheat oven at 375°F. Cover tray with aluminum, do not vent.
2. Place tray on baking sheet on center rack
3. Cook 80 minutes. Uncover, continue cooking for an additional 5 minutes. Total cooking time of 85 minutes.
4. Remove baking sheet from oven. Let sit for 5 minutes before serving.

MASHED POTATOES:

1. Total reheat time is 10 minutes
2. Cook for 5 minutes first, remove lid, stir and place back in microwave without lid for additional 5 minutes.
3. Temperature needs to reach 165°F. Caution the container gets very hot.

GRAVY (TURKEY/VEGETARIAN):

1. Remove gravy from container and place in a sauce pan over medium heat
2. Stir frequently, until temperature reaches 165°F

VEGGIES:

1. Total cook time is 2-3 minutes with lid on container
2. Optional to steam, boil or sauté the veggies

HOMESTYLE STUFFING:

1. Total reheat time is 5 minutes. Remove lid and stir. Temperature must reach 165°F.

DINNER ROLLS:

1. Preheat oven to 350°F. Place on a non-greased baking sheet, heat for 4–8 minutes, until warm.