



# 2020 HOLIDAY MEALS AND ENTERTAINING REHEATING INSTRUCTIONS

## FULLY COOKED ENTRÉES AND SIDES

### Whole Turkey and Organic Whole Turkey

**CONVENTIONAL OVEN:** Preheat oven to 325°F. Remove turkey from plastic bag. Plastic leg truss can be left in place during reheating (for organic turkeys only). Place turkey in roasting pan and pour in 1 inch of water or stock. Cover loosely with foil and place in oven. Bake 12-18 minutes per pound or until internal temperature reaches 140°F. During the last 10 minutes, remove foil from top of turkey to brown. Let turkey rest 10 minutes before carving.

### Antibiotic-Free Boneless Turkey Breast

**CONVENTIONAL OVEN:** Preheat oven to 325°F. Remove turkey breast from bag and wrap with foil. Place in roasting pan or rimmed baking dish and pour in 1 ½ c water or stock. Bake 1 ½ hours or until internal temperature reaches 165°F.

### Boneless Sliced Ham

**CONVENTIONAL OVEN:** Preheat oven to 325°F. Remove ham from outer packaging. Place in roasting pan or rimmed baking dish and pour in ½-1 inch of water or stock. Cover with foil and place in oven. Bake 15-20 minutes per pound or until internal temperature reaches 140°F.

**MICROWAVE OVEN:** Remove ham from outer packaging. Cut ham into ½-inch slices. Place in a microwave safe dish and cover. Heat on high for approximately 1 minute per slice or until internal temperature reaches 140°F.

### Spiral Sliced Bone-In Honey Ham

**CONVENTIONAL OVEN:** Preheat oven to 325°F. Remove ham from outer packaging. Place in roasting pan or rimmed baking dish and redistribute glaze evenly over the surface of the ham. Cover tightly with foil and bake for 10-12 minutes per pound.

### Yukon Gold Whipped Potatoes and Mashed Sweet Potatoes

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place potatoes in an oven safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place potatoes in a microwave safe dish, cover and heat on high for 3-4 minutes. Stir, then cook additional 3-4 minutes or until internal temperature reaches 165°F.

### White Cheddar Scalloped Potatoes

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place potatoes in an oven safe dish and cover with foil. Bake 45 minutes, remove foil and bake for an additional 15 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place potatoes in a microwave safe dish and cover. Heat on high for 6-7 minutes or until internal temperature reaches 165°F.

### Loaded Potato Au Gratin

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 15-25 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Remove lid or plastic film and place in microwave. Heat on high 2 ½-3 minutes or until internal temperature reaches 165°F.

### Creamed Spinach Au Gratin

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 20 minutes. Remove foil and bake additional 15 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Remove lid or plastic film and place in microwave. Heat on high 3 ½-4 minutes or until internal temperature reaches 165°F.

### Cauliflower Au Gratin

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 25-35 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

**MICROWAVE OVEN:** Remove lid or plastic film and cover. Heat on high 3-4 minutes, stir and heat additional 2-3 minutes or until internal temperature reaches 165°F. Stir and let rest 5 minutes before serving.

### Traditional Herb Stuffing

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and place in oven. Bake 45 minutes, remove foil and bake for an additional 15 minutes or until internal temperature reaches 165°F. Stir before serving.

### Parmesan Mushroom Stuffing

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 25-35 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

**MICROWAVE OVEN:** Remove lid or plastic film and cover. Heat on high 3-4 minutes, stir and heat an additional 2-3 minutes or until internal temperature reaches 165°F. Stir and let rest 5 minutes before serving.

### Butternut Squash with Pecans and Cranberries

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place butternut squash in an oven safe dish and cover with foil. Bake 15-20 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place squash in a microwave safe dish, cover and place in microwave for 3-4 minutes or until internal temperature reaches 165°F.

### Butternut Squash Risotto

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 25-35 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

**MICROWAVE OVEN:** Remove lid or plastic film and cover. Heat on high 3-4 minutes, stir and heat an additional 2-3 minutes or until internal temperature reaches 165°F. Stir and let rest 5 minutes before serving.

### Corn Soufflé

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place corn soufflé in an oven safe dish and cover with foil. Bake 25-30 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place corn soufflé in a microwave safe dish, cover with paper towel and cook 6-8 minutes or until internal temperature reaches 165°F.

### Green Bean Medley

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place green beans in an oven safe dish and add ¼ c water or stock per pound of green beans. Cover with foil and bake 10-15 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place green beans in a microwave safe dish, cover and place in microwave for 4-6 minutes or until internal temperature reaches 165°F.

### Homestyle Turkey Gravy and Beef Gravy

**STOVETOP:** Pour gravy in saucepan and heat over medium high until it begins to boil. Reduce heat to medium low and simmer, stirring occasionally, 8-10 minutes. If a thinner gravy is preferred, add stock or juices from cooked turkey, one tablespoon at a time, until desired consistency is reached and internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place gravy in a microwave safe dish, cover and cook 4-5 minutes. Stir, then cook additional 4-5 minutes or until internal temperature reaches 165°F.

### Golden Dinner Rolls

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove Golden Dinner Rolls from packaging and place on sheet pan lined with parchment paper. Place in oven to warm for 8-10 minutes.

## FAMILY SIZE MEALS

### Beef Lasagna and Vegetable Lasagna

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film. *If lasagna is still frozen*, cover with foil and bake 1 hour and 45-55 minutes or until internal temperature reaches 165°F. *If lasagna is thawed*, cover and bake 1 hour and 10-20 minutes or until internal temperature reaches 165°F.

### Manicotti

**CONVENTIONAL OVEN:** Preheat oven to 325°F. Remove lid or plastic film, cover with foil and bake 35-40 minutes or until internal temperature reaches 165°F.

### Chicken Florentine

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film. *If chicken florentine is still frozen*, cover with foil and bake 1 hour and 15-30 minutes. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. *If chicken florentine is thawed*, cover with foil and bake 1 hour. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Chicken Parmesan

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 1 hour. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Balsamic Rosemary Grilled Chicken

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 45 minutes. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Chicken Penne with Andouille Sausage

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film. *If chicken penne is still frozen*, cover with foil and bake 1 hour and 15-30 minutes. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. *If chicken penne is thawed*, cover with foil and bake 1 hour. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Tamale Tray

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film. Add ¼ c water to tray, cover tightly with foil and bake 45 minutes or until internal temperature reaches 165°F. Remove foil and let rest 5 minutes before serving.

### General Tso's Chicken

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 45 minutes. Remove foil, stir and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Pineapple Teriyaki Chicken

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 45 minutes. Remove foil and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Ginger Pork

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 45 minutes. Remove foil, stir and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Black Pepper Beef

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 45 minutes. Remove foil, stir and bake an additional 15 minutes or until internal temperature reaches 165°F. Let rest 5 minutes before serving.

### Stuffed Cabbage

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove lid or plastic film, cover with foil and bake 1 hour. Remove foil and bake additional 15 minutes or until internal temperature reaches 165°F, basting a few times throughout. Let rest 5 minutes before serving.

## PARTY PLATTER HEATING INSTRUCTIONS

PLEASE NOTE: COOKING INSTRUCTIONS VARY PER ITEMS ON PLATTER.

### Chicken Wing Platters

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove wings from tray and place on a sheet pan. Bake 10-20 minutes or until internal temperature reaches 165°F.

### Chicken Bite Platters

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place chicken bites in an oven safe dish and bake 10-15 minutes or until internal temperature reaches 165°F.

**MICROWAVE OVEN:** Place chicken bites in a microwave safe dish and place on high 1-2 minutes or until internal temperature reaches 165°F.

### Spinach Artichoke Sourdough Boule Dip

Can be served cold or hot.

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place bread top on boule to cover the dip. Wrap boule tightly in foil and place on a sheet pan. Bake approximately 1 hour or until dip is melted and bubbling.

### Slider Platters

#### POT ROAST & CARAMELIZED ONION AND CUBAN

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place sliders on a foil lined sheet pan. Remove top buns and set aside. Bake 20 minutes. Return top buns to sliders and bake an additional 5 minutes. Remove from oven and serve immediately, cutting into individual sliders.

#### BBQ PORK

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Line a sheet pan with foil. Remove sliders from tray and place on sheet pan. Cover with foil, place sliders in oven and heat for 25 minutes. Remove from oven and remove foil. Serve immediately, cutting into individual sliders.

#### TURKEY, HAVARTI & SOUR CHERRY AND FLANK STEAK & SWISS WITH HORSERADISH AIOLI

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Line a sheet pan with foil. Remove sliders from tray and place on sheet pan. Cover with foil and heat for 10 minutes. Remove sliders from oven and remove foil. Cut into individual sliders and serve immediately.

### 12 oz Take and Bake Brie

**CONVENTIONAL OVEN:** Preheat oven to 425°F. Remove brie from packaging and place on a lightly greased sheet pan. Bake 20-25 minutes or until pastry is golden brown. Allow to set 2 minutes before serving.

### 35 oz Holiday Take and Bake Brie

**CONVENTIONAL OVEN:** Preheat oven to 400°F. Remove brie from packaging and place on a lightly greased sheet pan. Cover with foil and bake 35 minutes. Increase temperature to 425°F, remove foil and bake additional 15 minutes or until pastry is golden brown. Remove from oven and allow to rest 5 minutes before serving.

### Tempura Shrimp Platter and Coconut Shrimp Platter

**CONVENTIONAL OVEN:** Preheat oven to 400°F. Place shrimp on sheet pan and bake 8 minutes.