

# **THANKSGIVING HEATING INSTRUCTIONS**

## **GENERAL GUIDELINES FOR ALL FOOD**

- Refrigerate perishable items overnight.
- Remove food from refrigerator two hours prior to re-heating.
  - Preheat oven 350 degrees.
- Remove all plastic from containers before reheating
- Reheating times may vary depending on oven.

## **TURKEY BREAST**

Heat turkey breast for about 30 minutes (until internal temp is 160 degrees). Remove turkey from oven and remove foil. Return uncovered turkey to oven for an additional 10 minutes at 450 degrees.

## **VEGAN SHEPARDS PIE**

Heat uncovered for 20-25 minutes or until hot in the center

## **SOUP / GRAVY**

Heat in saucepan over a medium high heat, stirring frequently. Heat gently until gravy/soup starts to boil.

## **ROASTED GARLIC MASHED POTATOES**

Heat uncovered for 15-20 minutes

## **MAPLE-SAGE YAMS (V)**

Heat uncovered for 15-20 minutes

## **ROASTED ROOT VEGETABLES**

Heat uncovered for 10-12 minutes

## **GREEN BEANS WITH WILD MUSHROOM**

Heat for 10-12 minutes

## **TRADITIONAL/VEGAN STUFFING**

Heat uncovered for 15-20 minutes

## **MAC & CHEESE**

Heat uncovered for 20 minutes or until heated through

## **DINNER ROLLS**

Heat uncovered for 3-5 minutes to warm up

# **HOLIDAY 2024 HEATING INSTRUCTIONS**

## **GENERAL GUIDELINES FOR ALL FOOD**

- Refrigerate perishable items overnight.
- Remove food from refrigerator two hours prior to re-heating.
  - Preheat oven 350 degrees.
- Remove all plastic from containers before reheating
  - Reheating times may vary depending on oven.

## **BRAISED BEEF OSSO BUCCO**

Remove plastic top from container. Replace with foil and seal tightly. Place Osso Bucco in 350°F oven for 30-45 minutes stirring occasionally until just heated through

## **ROASTED CHICKEN**

Take chicken out of container, place on a baking sheet and cover with foil. Heat in 350°F oven for 20-30 minutes. Remove the foil for the last 5 minutes to crisp the skin.

## **LASAGNA**

Heat covered for 45 minutes. Uncover and continue to bake for an additional 10 minutes or until cheese is bubbly and golden.

## **VEGAN SHEPARDS PIE**

Heat uncovered for 20-25 minutes or until hot in the center

## **SOUP/GRAVY**

Heat in saucepan over a medium high heat, stirring frequently. Heat gently until soup/gravy starts to boil.

## **GARLIC MASHED POTATOES**

Heat uncovered for 15-20 minutes

## **POTATO LATKES**

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry latkes in oil, turning frequently, until crisp on both sides.

Oven: Remove plastic top from container and take out the apple sauce and sour cream. Keep chilled in the refrigerator. Place latkes in 400°F oven for 5-7 minutes, until crisp. Serve with the apple sauce and sour cream.

## **ROASTED FENNEL with DELICATA SQUASH**

Heat uncovered for 10-12 minutes for the small and 15-20 minutes for the large.

## **3 CHEESE MAC N CHEESE**

Heat 15-20 minutes stirring occasionally