

TURKEY DINNER RE-HEATING

THANK YOU FOR ORDERING YOUR HOLIDAY MEAL FROM ROTH'S

We want to help you make your Holiday perfect, so we have enclosed these re-heating instructions to guide you. Please remember that different ovens can vary on temperature and amount of time required.

Foil pans cannot go into microwave, if you want to microwave your side dishes, please put in a microwave safe dish. We strongly recommend that you do not microwave your turkey.

Your meal is fully cooked, but it is important that you follow safety guidelines in re-heating your meal. All foods should be re-heated to 165 degrees F.

1. **Turkey:** remove from container, put in oven safe dish, rub compound butter on the two breasts, cover with foil, heat to 165 degrees.
2. **Stuffing:** leave lid on pan, heat to 165 degrees (approximately 45 minutes), if you like a crispy top on your stuffing remove the lid for the last 10 minutes of cooking time.
3. **Green Bean Casserole:** leave lid on pan, heat to 165 degrees (approximately 40 minutes) remove lid, put crispy onions on top and toast for 4-5 minutes. Be sure to watch as the onions can burn.
4. **Candied Yams:** leave lid on pan, heat to 165 degrees (approximately 45 minutes), when there is 10 minutes of cooking time left, remove lid, top with marshmallows and return to oven, (without lid), until lightly browned.
5. **Mashed Potatoes and Gravy:** Put gravy in a sauce pan and heat to a slow boil. Stir often to prevent scorching. Put the mashed potatoes in the oven with the lid on, in 30 minutes check temperature and stir, put the lid back on and return to oven if the potatoes have not reached 165 degrees.

