

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.

HAM DINNER RE-HEATING

THANK YOU 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 ham.

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 in 350 degree oven to 165 degrees F.

1. **Ham:** Heat to 165 degrees (approximately 35-45 minutes). Put on a platter, spoon drippings over the ham and garnish with spiced apple rings.
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. **Scalloped Potatoes:** leave lid on pan, heat to 165 degrees (approximately 40 minutes), top with cheddar cheese, return to oven without lid to melt cheese.
4. **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.
5. **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.
6. **Gravy:** put gravy in a saucepan and heat to a slow boil. Stir often to prevent scorching.

VEGAN HOLIDAY DINNER RE-HEATING INSTRUCTIONS

HAZELNUT CRANBERRY LOAF

Follow directions on the box. Your sides will take 35 - 45 minutes to heat so judge your time accordingly.

STUFFING

Stuffing should be heated to 160 degrees. If you like your stuffing with a crispy top take off foil for the last 5 minutes of baking.

MASHED POTATOES AND GRAVY

Heat until 160 degrees. Fluff potatoes with a fork before serving and transfer gravy to a sauce pan and heat until bubbly, stir occasionally to prevent scorching.

ROASTED BRUSSEL SPROUTS AND BUTTERNUT SQUASH COMBO

Vegetables are seasoned with salt and pepper and tossed in olive oil. Roast in oven for 15 to 20 minutes.

All products are vegan but the turkey, stuffing and gravy are not gluten free.