

TURKEY DINNER REHEATING

THANK YOU FOR ORDERING YOUR HOLIDAY MEAL FROM CHUCK'S

We want to help you make your Holiday perfect, so we have enclosed these reheating 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 reheating your meal. All foods should be reheated in 350-degree oven to 165 degrees F.

- 1. Turkey:** THIS CONTAINER IS NOT OVEN SAFE! Place Turkey in oven safe container, and rub compound butter on the two breasts, cover with foil. Heat to 165 degrees.
- 2. Stuffing:** Remove lid, cover with foil and heat to 165 degrees (approximately 45 minutes). If you like a crispy top on your stuffing remove the foil for the last 10 minutes of cooking time.
- 3. Green Bean Casserole:** Remove lid, cover with foil and heat to 165 degrees (approximately 40 minutes). Remove foil, put crispy onions on top and toast for 4-5 minutes. Be sure to watch as the onions can burn.
- 4. Candied Yams:** Remove lid, cover with foil and heat to 165 degrees (approximately 45 minutes). When there are 10 minutes of cooking time left, remove foil, top with marshmallows and return to oven (without foil), until lightly browned.
- 5. Mashed Potatoes and Gravy:** Put gravy in a saucepan and heat to a slow boil. Stir often to prevent scorching. Put the mashed potatoes in the oven, cover with foil. Check temperature after 30 minutes and stir. Replace foil and return to oven if the potatoes have not reached 165 degrees.

VEGAN DINNER REHEATING

THANK YOU ORDERING YOUR HOLIDAY MEAL FROM CHUCK'S

We want to help you make your Holiday perfect, so we have enclosed these reheating 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 hazelnut cranberry loaf.

Your meal is fully cooked, but it is important that you follow safety guidelines in reheating your meal. All foods should be reheated in 350-degree oven to 165 degrees F.

- Hazelnut Cranberry Loaf:** Follow the directions on the box. Your sides will take 35-45 minutes to heat so judge your time accordingly.
- Stuffing:** Remove lid, cover with foil and heat to 165 degrees (approximately 45 minutes). If you like a crispy top on your stuffing remove the foil for the last 10 minutes of cooking time.
- Mashed Potatoes and Gravy:** Put gravy in a saucepan and heat to a slow boil. Stir often to prevent scorching. Put the mashed potatoes in the oven, cover with foil. Check temperature after 30 minutes and stir. Replace foil and return to oven if the potatoes have not reached 165 degrees.
- Roasted Brussel Sprouts and Butternut Squash Combo:** Vegetables are seasoned with salt and pepper and tossed in olive oil. Roast in oven for 15-20 minutes.

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

HAM DINNER REHEATING

THANK YOU ORDERING YOUR HOLIDAY MEAL FROM CHUCK'S

We want to help you make your Holiday perfect, so we have enclosed these reheating 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 reheating your meal. All foods should be reheated in a 350-degree oven to 165 degrees F.

1. **Ham:** Remove plastic lid and cover with foil. 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:** Remove lid, cover with foil and heat to 165 degrees (approximately 45 minutes). If you like a crispy top on your stuffing remove the foil for the last 10 minutes of cooking time.
3. **Scalloped Potatoes:** Remove lid, cover with foil and heat to 165 degrees (approximately 40 minutes). Top with cheddar cheese, return to oven without foil to melt cheese.
4. **Green Bean Casserole:** Remove lid, cover with foil and heat to 165 degrees (approximately 40 minutes). Remove foil, put crispy onions on top and toast for 4-5 minutes. Be sure to watch as the onions can burn.
5. **Candied Yams:** Remove lid, cover with foil and heat to 165 degrees (approximately 45 minutes). When there are 10 minutes of cooking time left, remove foil, top with marshmallows and return to oven (without foil), until lightly browned.
6. **Gravy:** Put gravy in a saucepan and heat to a slow boil. Stir often to prevent scorching.