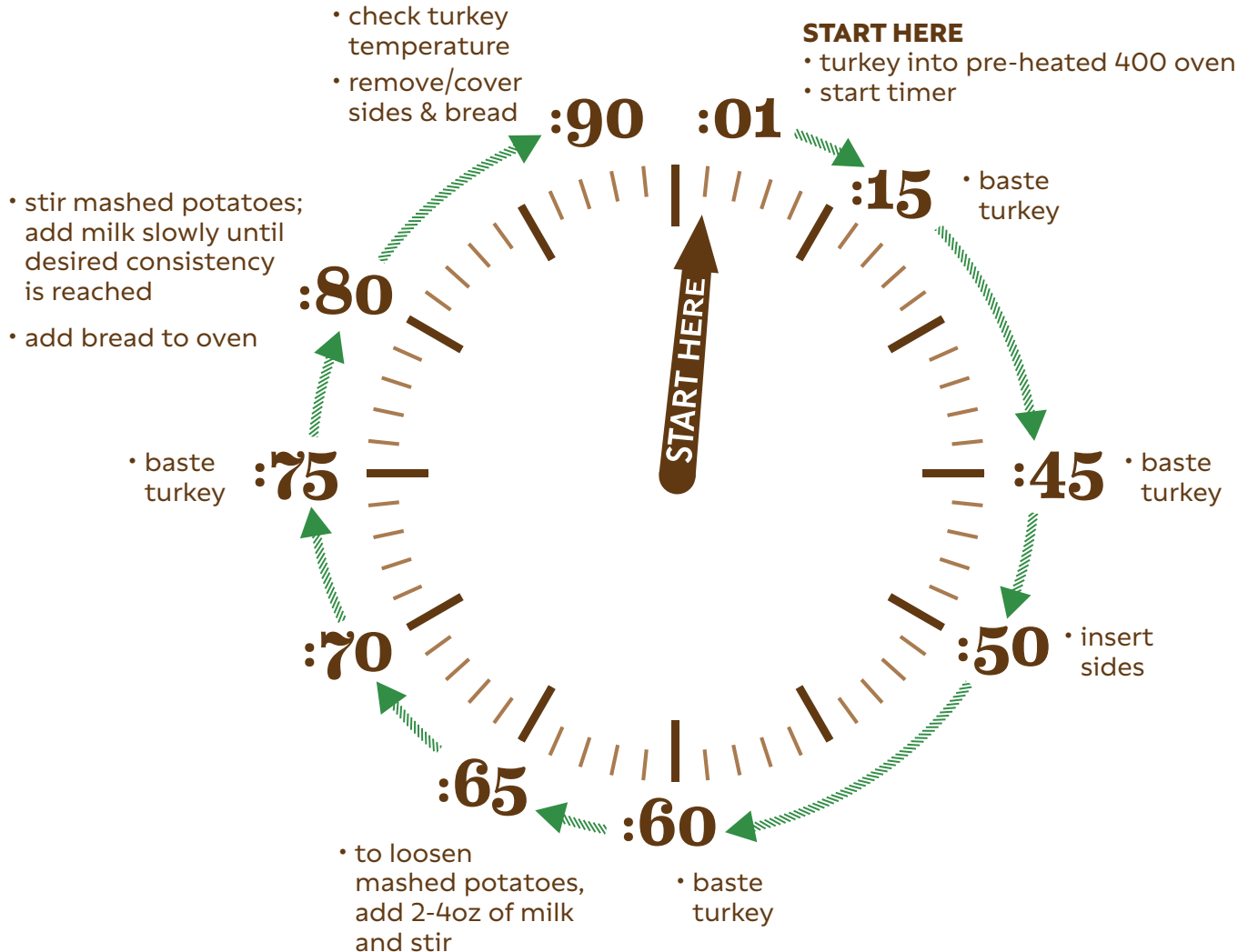


ninety minutes to an amazing turkey family feast

IMPORTANT: PULL THE FEAST FROM THE FRIDGE 30 MINUTES PRIOR TO COOKING
PREHEAT OVEN TO 400°



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thanksgiving turkey family feast heating instructions

Congratulations, you made a wise choice with our Thanksgiving Turkey Family Feast. Trust us, your family is in for a treat.
(Make sure to not tell anyone we made it so you get all the credit.)

Start to finish time approximately 90 minutes. Please read all instructions before beginning.

INCLUDED IN THE TURKEY FAMILY FEAST:

- 1 Herb Roasted Turkey breast, skin on*
- 1 Foil pan Mushroom Stuffing*
- 1 loaf rustic bread
- 1 qt gravy
- 1 qt cranberry relish
- 1 qt chicken stock
- Seasonal side #1*
- Seasonal side #2*
- 2 cups (16 oz) whole milk (Mashed Potatoes only)

** Foil pans should have been received from the restaurant doubled up for sturdiness*

WHAT YOU WILL NEED:

- Thermometer
- Large spoon
- Turkey baster or brush
- Whisk
- Small sauce pot

IMPORTANT: The Turkey Family Feast is fully cooked. It will take approximately 90 minutes to reheat. Multiple items can go in the oven at the same time (for example, the turkey and stuffing). These instructions will walk you through how to quickly prepare your Feast for serving.

1. GETTING STARTED

1. Remove the Feast from the refrigerator 30 minutes prior to heating
2. Preheat oven to 400 degrees
3. Remove all clear plastic wrap from containers
4. Remove lids from foil pans
5. Ensure all foil pans are doubled up so they are sturdy
6. At any time during the reheating process if the turkey or any of your sides appear as if they are browning too quickly, simply cover with aluminum foil lid and continue heating as instructed

2. HEAT THE TURKEY

Reheat time is approximately 90 minutes

1. Carefully remove herb roasted turkey breast from plastic wrap ensuring all juices & herbs remain in the foil pan
2. For stability ensure foil pans are doubled up as the weight of the Turkey can cause the pan to become unstable
3. Place Turkey skin side up in foil pan with juices & herbs. Pour 1 ¼ cups chicken stock into the pan
4. Place in preheated 400F oven uncovered. Baste Turkey every 15 minutes. If you do not have a baster you can use a ladle to scoop the juices and pour over the turkey.
5. The Turkey will take approximately 90 minutes to reach the optimal serving temperature of 140 degrees. Using a meat thermometer inserted into the center of the turkey breast, test to see that the turkey has reached 140 degrees.
(Note: oven temperatures vary and Turkey may take longer to heat.)

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3. HEAT THE SIDES

After 50 minutes of cooking the Turkey, begin to heat the sides

Note: Heat time for all sides is approximately 40 minutes

STUFFING:

1. Pour 1 ¼ cups chicken stock over the Stuffing
2. Place in preheated 400F oven uncovered
3. Heat for 40 minutes or until a thermometer registers 160F

MASHED POTATOES:

1. Pour 1 cup whole milk over the Mashed Potatoes
2. Place in preheated 400F oven uncovered
3. After 15 minutes carefully stir Mashed Potatoes with a large spoon or whisk, adding 2-4oz of milk
4. After an additional 15 minutes stir in milk until desired consistency is reached. You may not use all milk.
5. Heat for a total of 40 minutes or until a thermometer registers 160F. Additional milk can be added if a thinner consistency is desired

BRUSSELS SPROUTS, RAINBOW CARROTS & GOLDEN BEETS, OR ROASTED OLD BAY POTATOES:

1. Place in pre-heated 400F oven uncovered
2. Heat for a total of 40 minutes or until a thermometer registers 160F

4. HEAT THE BREAD AND GRAVY

About 10 minutes before serving, prep the Focaccia Bread

RUSTIC BREAD: Heating time is 8 to 10 minutes

1. Place bread in pre-heated 400F oven uncovered directly on oven rack
2. Heat for 8 to 10 minutes or until golden brown in color

GRAVY: Reheat time is 5 minutes

1. Transfer gravy from the packaging provided into a small sauce pot
2. Heat on the stove top using medium heat
3. Stir frequently with a whisk to prevent burning
4. Add additional chicken stock (provided) if you prefer a thinner consistency
5. Heat for 5 minutes until gravy reaches desired temperature

CRANBERRY RELISH:

Cranberry Relish is ready for serving.

and you're done... enjoy your family time!

(don't forget to take credit for the whole thing)