

# 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 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 re-heating your meal. All foods should be re-heated to 165 degrees F.

- 1. Turkey:** Leave lid on pan, Place in oven for (approximately 25min) Heat to 165 degrees. Remove lid carefully and serve.
- 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. Fresh Brussel Sprouts with spiced apples:** Leave lid on pan, Place in oven for (approximately 20 minutes). Remove lid, stir and enjoy.
- 4. 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.
- 5. Crisp Blackberry Cobbler:** Remove lid, place on baking sheet in oven at 350 degrees for 25 minutes. Remove and let stand for 15min. Enjoy.