

# **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.