

REHEATING INSTRUCTIONS BONELESS ROTISSERIE TURKEY MEAL:

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

All heat & serve sides come in an oven ready tray and is recommended to reheat in.

Boneless Rotisserie Turkey

1. Preheat oven to 385°

For best results allow Turkey to reach room temperature before reheating

2. Cover turkey and place in over for 30 to 40 minutes or until internal temperature reaches 145°
Turkey is fully cooked just needs to be heated through.

Sides come in an oven ready tray and are recommended to reheat in; gravy is best heated on stove top.

Mashed Potatoes

Oven:

1. Place try of mashed potatoes with cover still on in a 350° oven for 18-20 min.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish,
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through

Traditional Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for 25-30 min until a golden brown crust has formed.
2. For a more rustic and home-style look, stir the stuffing ½ way through warming.

Turkey Gravy

1. Pour turkey gravy into an appropriate sized sauce pan and heat on the stovetop on medium high heat.
2. Constantly stir gravy to prevent burning to the bottom of the pan
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached