

## REHEATING INSTRUCTIONS SIDES:

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

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

### Mashed Potatoes

*Oven:*

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 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

### Red Skin Mashed Potatoes

*Oven:*

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 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

### Sweet Potatoes

*Oven:*

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 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 approximately 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.

### Cranberry Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for approximately 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.

### Twice Baked Potatoes

1. Remove lid and place tray of twice baked potatoes in a 350° oven for approximately 18-20 min until tops of the potatoes develop golden brown color.

### Honey Glazed Carrots

1. Place covered tray of carrots into a 350° oven for approximately 15-18 min.
2. Remove cover ½ way through and stir carrots, loosely place cover back on carrots and finish heating.

*For a tender carrot, continue cooking for up to an additional 20 minutes, until desired firmness is reached.*

### **Sweet Potatoes & Cranberries**

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

### **Mashed Butternut Squash**

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

### **Green Beans with Garlic & Oil**

*Oven:*

1. Place covered tray of green beans in a 350° oven. Heat for approximately 10 -15 min.
2. Remove lid ½ way through cooking and stir green beans. Loosely place lid back on tray and finish heating.

*For a tender green bean, continue cooking for up to an additional 20 minutes, until desired firmness is reached.*

*Stove Top:*

Reheat on a stove top in a sauté pan. Takes about 10 minutes low heat

1. On low heat, place green beans in pan
2. Stir green beans so they do not burn

Green beans are fully cooked, just need to heat through.

### **Roasted Root Vegetables**

1. Remove cover from tray of roasted root vegetable in a 350° oven for approximately 15-20 min.
2. Stir product ½ way through cooking and serve

### **Roasted Butternut Squash**

1. Place uncovered tray of squash in a 350° oven for approximately 10-15 min.
2. Stir product ½ way through warming.

### **Pearl Onions in Cream Sauce**

1. Place tray of covered onions in a 350° oven for approximately 15 – 20 min.
2. Remove cover ½ way through cooking and stir product. Loosely place cover back on the product and finish heating.

### **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

### **Gluten Free 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.