

# THANKS FOR SHARING YOUR HOLIDAY TABLE WITH FOODLOVE!

## HEATING INSTRUCTIONS

### Traditional Sausage Stuffing, Mashed Potatoes or Mashed Sweet Potatoes

Place ingredients in oven safe container.  
Cover and place in a **375-degree oven**  
for **20-25 minutes** or until hot all the  
way through.

### Bacon-Jam Brussels Sprouts, Maple Walnut Roasted Carrots, or Green Bean Almondine

Place ingredients in oven safe container.  
Cover and place in a **375-degree oven**  
for **15-20 minutes** or until hot all the  
way through.

### Roast Turkey Breast & Thigh

Remove lid and cover tin with aluminum  
foil. Place in a **375-degree oven** for **25 to 30**  
**minutes** or until hot. To ensure turkey stays  
moist, add **¼ cup of broth** or water to the  
pan before heating.

### Turkey Gravy

Pour contents into a small saucepan  
and **heat on medium heat** until the  
gravy begins to simmer.

### Cranberry Sauce

Allow to come to room temperature  
for **10-15 minutes** before serving.

### *Microwave Option:*

To microwave, place contents in a microwave safe container.  
Cover with plastic wrap and **heat on high for 3-5 minutes**.  
It's best to microwave items separately.

*\*\*Note that microwaves tend to vary.*

