



Give yourself 50–60 minutes for total reheating time.
Begin to prepare your sides 10–15 minutes before your turkey and stuffing are complete.

ROASTED TURKEY & APPLE SAGE STUFFING

- Preheat oven to 375°F.
- Place both covered pans in the oven for 40–50 minutes.
- After 20 minutes, remove the lid from the stuffing, and return the pan of stuffing back to the oven for the additional 20–30 minutes.
- Just before the time is up, remove the lid from the turkey and continue cooking to allow the skin to crisp during the final minutes.
- Remove the pans of turkey and stuffing from the oven and serve.

SIDES

MASHED POTATOES

(10 minutes estimated reheating time)

- Place the covered container in the microwave for 2 minutes. After 2 minutes, remove lid, stir, then replace the lid and microwave for an additional 2 minutes. Repeat until hot. For extra creamy potatoes, add 2 tablespoons of butter and 2 tablespoons of milk or cream.

YAMS

(8 minutes estimated reheating time)

- Place the covered container in the microwave for 3 minutes. After 3 minutes, remove lid, stir, then replace the lid and microwave for an additional 2 minutes. Repeat until hot.

MIXED GREENS

(3 minutes estimated reheating time)

- Remove the lid, add 2 tablespoons of water, and replace the lid. Heat in microwave for 2 to 3 minutes or until hot.

GRAVY

(8 minutes estimated reheating time)

- Pour both containers of gravy into a medium-sized saucepan. Warm on medium heat while stirring frequently. To thin out the gravy, add a small amount of chicken stock or water a tablespoon at a time until the desired thickness is achieved.

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