

REHEATING YOUR SIDES

REHEATING GUIDE

For New Seasons prepared holiday meals, please remove the plastic top from all side dishes before placing food in the oven or microwave. The plastic containers for the following side dishes can go in either your oven or microwave:

- Roasted Sweet Potatoes with Pecans
- Roasted Brussels Sprouts
- Green Bean & Mushroom Sauté
- Wild & Brown Rice Stuffing
- Rainbow Carrots
- Cornbread Stuffing
- Classic Mac & Cheese
- Vegan Mashed Potatoes
- Savory Bread Stuffing

Note: The Yukon Gold Mashed Potatoes plastic container can *only go in the microwave*.

The gravy should be warmed in a saucepan over medium-low heat, stirring frequently.

OVEN: 350° F for 15–20 minutes, covered with foil.

MICROWAVE: 4–6 minutes.

Now that you have everything you need to select, cook, and enjoy your feast, we hope you have a wonderful holiday season!



REHEATING YOUR FULLY- COOKED ENTRÉE

FULLY-COOKED WHOLE TURKEY

Our fully cooked turkeys are ready to heat and serve. Simply take the turkey from the fridge about an hour before reheating, remove the packaging, and place it in a roasting pan with one cup (or so) of water or chicken/turkey stock. To roast, place your turkey in a preheated oven at 325° F. It will take approximately 13 minutes per pound and must reach an internal temperature of 165° F.

TRADITIONAL TURKEY DINNER FOR ONE

The entire meal is fully cooked and ready to heat and serve. Remove the container of cranberry sauce and place the cover back onto the meal. Microwave for approximately two and a half minutes or until an internal temperature of 165° F is reached. Remove the cover and enjoy.

WHITE AND DARK TURKEY ROAST

The white and dark turkey roast is fully cooked and ready to heat and serve. Remove it from its packaging, slice the turkey into 1/4 inch slices, and place it in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 325° F for approximately 15–20 minutes or until an internal temperature of 165° is reached.

DIESTEL BONELESS TURKEY BREAST

The turkey breast has been fully cooked at the Diestel Family Turkey Ranch and is ready to heat and serve. Remove it from the packaging and place it in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 350° F for approximately 10 minutes per pound or until an internal temperature of 165° F is reached. For crisper skin, remove the foil for the last 5 to 10 minutes of cooking.

APRICOT PINEAPPLE GLAZED BONELESS HAM

The ham is fully cooked and ready to heat and serve. Remove it from the packaging and wrap it in foil with a slight opening at the top. Place it in a roasting pan and warm in a preheated oven at 325° F for about 18–20 minutes per pound or until internal temperature reaches 165° F.

STUFFED SQUASH

The stuffed squash comes fully cooked and is ready to heat and serve. Remove it from the packaging and place it on a roasting pan. Gently cover the tops of your stuffed squash with foil, then place in a preheated oven of 325° F for approximately 20 minutes or until the internal temperature reaches 165° F. Remove the foil and cook for an additional 5–8 minutes to brown stuffing.

BONELESS PRIME RIB

The Country Natural Beef prime rib is ready to heat and serve. Remove it from the packaging and place it in a roasting pan on a rack (if you don't have a rack, you can elevate the rib off the pan with a few carrots). Cover with foil and warm in a preheated oven at 325° F for approximately 18–20 minutes per pound or until an internal temperature of 165° F is reached. Remove pan from oven and let rib rest before carving.