

Thanksgiving "In A Box"

Finishing Guidelines

Total Time: 2 hours

Prep & Finishing Time: 30 minutes

1. When you arrive home with your Thanksgiving "In A Box" meal, place your feast in the refrigerator, except the Whipped Butter and the Garlic and Shallot Compound Butter. Set the containers out overnight to let them come to room temperature and soften.
2. Approximately 2 hours before you want to enjoy your Thanksgiving "In A Box," preheat your oven to 350 degrees Fahrenheit. If using a convection oven, please preheat the oven to 325 degrees Fahrenheit. *Please remember that every oven cooks differently. However, your meal has been fully cooked in our kitchen, and you only need to reheat it to your desired temperature.*
3. Remove and discard the plastic wrap covering the turkey. Apply half of the Garlic and Shallot Compound Butter to the outer skin of the turkey. *Should you wish for a dairy-free turkey, do not apply the butter.*
4. Place the turkey in the foil pan on the center rack of your preheated oven. **Set a timer for 15 minutes.**
5. While the turkey is in the oven, remove the sides from the refrigerator, leaving the aluminum lids on.
6. Add the Buttermilk Whipped Potatoes into the oven. **Set a timer for 15 minutes.**
7. When the timer goes off, place the Fennel, Leek and Sage Stuffing and Classic Green Bean Casserole into the oven alongside the turkey and potatoes. **Set a timer for 30 minutes.**
8. When the timer goes off, check and stir the green bean casserole, stuffing, and mashed potatoes. Continue to reheat the turkey, green bean casserole, mashed potatoes, and stuffing.
9. Pour the Natural Turkey Pan Gravy into a medium pot. Bring to a slow simmer over medium heat on your stovetop. Stir frequently to prevent burning. Using a whisk will help create a smooth consistency.
10. Your turkey has been reheating for about one hour and should have reached an internal temperature of 165 degrees Fahrenheit. Remove turkey from oven.
11. Rub the turkey with the remaining Garlic and Shallot Compound Butter and let it rest for 15 to 20 minutes before slicing to serve.
12. **Set a timer for 5 minutes** and continue reheating sides and gravy.
13. Remove the Cranberry Relish and Pumpkin Silk Trifle from the refrigerator.
14. Unwrap the bread from the aluminum foil and place the bread in the oven. **Set a timer for 10 minutes** and reheat until golden brown. Cut using a sharp, serrated knife.
15. Now is the time to check the internal temperatures of the sides as well. They have been reheating for about 45 minutes to 1 hour and should have reached an internal temperature of 145 degrees Fahrenheit. Remove your sides from the oven once they reach the desired internal temperature.
16. Top the green bean casserole with the Fried Onions if desired. *If you would prefer a gluten-free-friendly casserole, leave the fried onions off.*
17. Slice your turkey and set your table. It is time to enjoy your Thanksgiving "In A Box" and celebrate more time with loved ones!

Fine Print: **These Finishing Guidelines help you plan your day to reheat your Thanksgiving "In A Box." All items in your box have been thoroughly cooked to the required temperatures. You are reheating your meal from the comfort of your home to your desired temperature preference. We suggest heating your items to the internal temperatures noted in this guide for the best enjoyment. The time used is based on the average in-home oven. Each oven is unique, resulting in an adjustment in reheating time.*

Reheating Timeline	Timer	Set Timer	Instruction
4:00 PM			Preheat oven to 350°F. (325°F for Convection Oven)
4:30 PM	2	15 Minutes	Place Turkey in the oven.
4:45 PM	3	15 Minutes	Add Buttermilk Whipped Potatoes in the oven with Turkey.
5:15 PM	4	30 Minutes	Place Fennel, Leek & Sage Stuffing and Classic Green Bean Casserole in the oven.
5:45 PM	5	5 Minutes	Check and stir the sides. Pour Natural Turkey Pan Gravy into pot. Remove turkey from the oven and let rest.
5:50 PM	6	10 Minutes	Place Sourdough Bread in the oven. Remove Cranberry Relish and Pumpkin Silk Trifle from the refrigerator. Set your table or buffet with ambient side dishes and prepare for dinner!
6:00 PM			Remove bread and sides from oven. Pour gravy into serving dish. Set all the sides and turkey on the table. Enjoy Your Thanksgiving!

Reheating Time Chart	
Length Of Reheating Time	Items
1 hour	Turkey
1 hour	Buttermilk Mashed Potatoes
45 minutes	Fennel, Leek & Sage Stuffing Classic Green Bean Casserole
15 minutes	Natural Turkey Pan Gravy
10 Minutes	Sourdough Bread
0 minutes	Cranberry Relish Pumpkin Silk trifle

Fine Print: **These Finishing Guidelines help you plan your day to reheat your Thanksgiving "In A Box." All items in your box have been thoroughly cooked to the required temperatures. You are reheating your meal from the comfort of your home to your desired temperature preference. We suggest heating your items to the internal temperatures noted in this guide for the best enjoyment. The time used is based on the average in-home oven. Each oven is unique, resulting in an adjustment in reheating time.*

Thanksgiving "In A Box"

Finishing Guidelines

Preheat your oven to 350 degrees Fahrenheit. If using a convection oven, please preheat the oven to 325 degrees Fahrenheit. *Please remember that every oven cooks differently. However, your meal has been fully cooked in our kitchen, and you only need to reheat it to your desired temperature.*

Buttermilk Whipped Potatoes

Leaving the aluminum lids on, place the Buttermilk Whipped Potatoes in oven. Reheat for 30 minutes. Check and stir potatoes and continue to reheat for 30 minutes or until it is thoroughly reheated.

Macaroni & Cheese

Leaving the aluminum lids on, place the Macaroni & Cheese in oven. Reheat for 30 minutes. Check and stir macaroni and continue to reheat for 30 minutes or until it is thoroughly reheated.

Mashed Maple Sweet Potatoes

Leaving the aluminum lids on, place the Mashed Maple Sweet Potatoes in oven. Reheat for 30 minutes. Check and stir potatoes and continue to reheat for 30 minutes or until it is thoroughly reheated.

Fennel, Leek & Sage Stuffing

Leaving the aluminum lids on, place the Fennel, Leek and Sage in oven. Reheat for 30 minutes. Check and stir stuffing and continue to reheat for 15 minutes or until it is thoroughly reheated.

Classic Green Bean Casserole

Leaving the aluminum lids on, place the Classic Green Bean Casserole in oven. Reheat for 30 minutes. Check and stir casserole and continue to reheat for 15 minutes or until it is thoroughly reheated.

Natural Turkey Pan Gravy

Pour the Natural Turkey Pan Gravy into a medium pot. Bring to a slow simmer over medium heat on your stovetop. Stir frequently to prevent burning. Using a whisk will help create a smooth consistency. Reheat for 15 minutes or until thoroughly heated.

Sourdough Bread

Let container of Whipped Butter sit out over night to soften. When ready to enjoy, unwrap the bread from the aluminum foil and place the bread in the oven. Set a timer for 10 minutes and reheat until golden brown. Cut using a sharp, serrated knife.

Ambient Items

Cranberry Relish | Pumpkin Silk Trifle | Pumpkin Pie

Fine Print: **These Finishing Guidelines help you plan your day to reheat your Thanksgiving "In A Box." All items in your box have been thoroughly cooked to the required temperatures. You are reheating your meal from the comfort of your home to your desired temperature preference. We suggest heating your items to the internal temperatures noted in this guide for the best enjoyment. The time used is based on the average in-home oven. Each oven is unique, resulting in an adjustment in reheating time.*