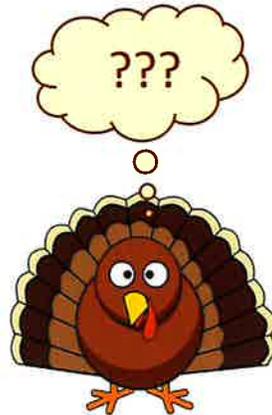


How do I prepare this dinner?



RELAX!

We have you covered!

Just follow the QR code for images and preparation help

- or -

flip this page over for written instructions!



SCAN ME with
your phones QR
reader!

OR

Visit the WEBSITE:
[https://vimeo.com/
showcase/11064789](https://vimeo.com/showcase/11064789)

Food Safety:

Clean hands and surfaces before and after food preparation. Keep raw foods separate from cooked foods. Cook to the required internal temperature. Store leftovers in the refrigerator.

Allergens:

Turkey Gravy

CONTAINS: MILK, WHEAT

Mashed Potatoes:

CONTAINS: MILK

Green Bean Casserole

CONTAINS: MILK, WHEAT

Macaroni & Cheese

CONTAINS: EGG, MILK, SOY, WHEAT

Traditional Stuffing:

CONTAINS: EGG, MILK, SOY, WHEAT

Dinner Rolls:

CONTAINS: WHEAT. MAY CONTAIN: TRACES OF SESAME SEEDS

Pumpkin Pie:

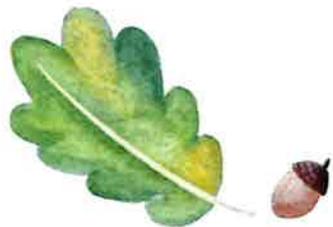
CONTAINS: MILK, WHEAT, EGGS

Apple Cobbler

CONTAINS: WHEAT



*Thank you for your
order!*



Thanksgiving Turkey Dinner

UPDATED Cooking Instructions

*USE THESE INSTEAD OF
PRODUCT LABEL INSTRUCTIONS*



Keep all food frozen

One day prior to serving your meal, move the **Cranberry Relish, Apple Cobbler and Pumpkin Pie** to the refrigerator. Allow to thaw. These are ready to serve.

✓Pro-Tip: Place the cobbler and pie in the oven for approximately 20-30mins for a warmer dessert experience

Step One: Prepare the Bird

- **Do Not Remove Turkey** from the oven safe packaging!
 - Preheat oven to 350°F
 - Cook until minimum internal temp of 165°F
 - If thawed, estimate 16-20 minutes per pound
 - If frozen, pre-thaw in oven at 200°F for 30 minutes, then cook at 350°F for 28-32 minutes per pound
 - Remove from oven and let rest for 10 minutes (Leave in the bag while resting)
 - Cover and hold until sides are completed

✓Pro-Tip: Nobody likes dry turkey, watch temps closely towards the end of cooking cycle

✓Pro-Tip: To brown skin, put turkey back in oven uncovered for 10-15 minutes

Step Two: Prepare the Sides

- **Tray sides (Macaroni & Cheese, Mashed Potatoes, Sweet Corn, Green Bean Casserole, Stuffing)**
 - Set oven to 375°F. Remove film and cover from trays.
 - Start the Mashed Potatoes & Mac and Cheese first (estimated total cook time 55-65 mins)
 - After 10 minutes, add remaining tray sides (estimated total cook time 40-50 mins)
 - After 30 minutes, remove Mac and Cheese to stir and return to the oven
 - Cook until recommended temp of 165°F
 - **Gravy** should be boiled in the bag or directly in a saucepan until temp reaches 180°F
- **Dinner Rolls**
 - Place rolls on a sheet pan. Cover with foil. Place in a 350°F oven for 15-20 minutes, or until internal temp reaches at least 165° F

✓Pro-Tip: Cook on baking sheets in case of bubbling over. For more even cooking, rotate the cooking sheets and stir the sides when they are half done. It's ok to cook sides on multiple racks (upper & lower) provided they are rotated during cooking

✓Pro-Tip: To serve browned, remove the foil and cook uncovered of the last 10 minutes (recommended for the Mac & Cheese, Green Beans and Stuffing)

✓Pro-Tip: Add these to the oven with the sides when they are about halfway done.

