



THANKSGIVING DINNER INSTRUCTIONS

These are general guidelines on reheating your dinner to best enjoy them. you may need to adjust times and methods according to your preference and your kitchen equipment. Everything is in an oven ready pan (remove the plastic lid first)

Preheat your oven to 350 F

Lasagna:

(if ordered) Remove the plastic lid and place the lasagna on a baking tray. Bake in the oven for approx. 20-30 minutes, until golden brown and bubbly

Turkey & Stuffing

Remove the plastic lids, bake for approx. 20 minutes or until it reaches 165F using a thermometer inserted into the thickest part of the turkey.

Green Beans & Potato puree:

Remove the plastic lid, then cover with aluminum foil. Bake for approx. 15 -20 minutes.

Dinner Rolls/Bread:

Place the bread in the oven, bake for 5 minutes, then remove and hold warm. You may cover the bread with a clean towel if you desire to keep warm.

Turkey Gravy:

Warm in a small pot, just to a simmer. If you choose to microwave it, you may need to transfer to a microwave safe vessel.

Pumpkin Pie:

serve room temp or warm in the oven for 8-10 minutes if desired.

**Auguri &
Buon Appetito!**

Never consume any food items that have been left at room temperature for more than 4 hours.

Always reheat foods to a minimum internal temperature of 165F.

Refrigerate any leftover portions immediately.