

Reheating instructions for your

Thanksgiving Meal

BRAVO!
ITALIAN KITCHEN

Remove everything from the refrigerator and allow to come to room temperature before reheating.



- 1 Pre-heat oven to 350 degrees.
- 2 Remove lids from Turkey and Stuffing, peel back the plastic film over $\frac{1}{2}$ of the containers. Pour the provided stock evenly over the Turkey and Stuffing. Recover Turkey and Stuffing with the plastic film and replace lids.
- 3 Place the Turkey, Stuffing and Mashed Potatoes into the preheated oven and cook for 25 – 35 minutes, preferably on a baking sheet.
- 4 Carefully remove the lids and plastic film from Stuffing and Mashed Potatoes; place both back into the oven. At this time, add Vegetables (with lid on) to the oven and cook until all food has reached an internal temperature of 165 degrees.

• Cranberry should be served cold

• Gravy should be reheated in either a sauce pan or microwave

• Bread tastes the best reheated in a 350 degree oven for 5 minutes