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Thanksgiving 2020 Reheating Instructions

CLASSIC TURKEY GRAVY & RED APRON ROASTED TURKEY STOCK

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

HERB ROASTED TURKEY BREAST

Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan tightly with foil. Place the container in a 350°F oven for approx.20-30 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes of heating to brown the skin.

MOUNTAIN SONG SMOKED TURKEY

Remove & discard the plastic packaging from the turkey. The plastic leg wrap can be left in place while heating. Place the turkey in the roasting pan. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Insert an oven-safe meat thermometer into the thickest part of the thigh taking care not to touch the bone. Cover the turkey loosely with foil. Place the roasting pan with the turkey in a 350°F oven. Baste the turkey every 20-30 minutes during heating. Remove the foil for the last 10-15 minutes of heating to brown the skin. Heating will take approximately 10-12 minutes per pound (approx. 1 ¾ to 2 ½ hours). The turkey is done when the meat thermometer reaches 165°F in the deepest part of the thigh & breast. Allow the turkey to rest outside of the oven for 15 minutes before carving. This turkey is fully cooked and may be eaten cold.

RED APRON TURKEY

Remove & discard the plastic packaging from the turkey. Place the turkey in the roasting pan with vegetables if you choose. Tuck the wings back, under the turkey's body. Brush/rub the skin with oil or butter. Sprinkle the skin and cavity with the contents of the seasoning pack. Remove the herbs from the plastic bag & place in the cavity. Place the roasting pan with the turkey in a 350°F oven. Baste the turkey every 20-30 minutes during cooking. When the skin is light golden and the turkey is about two-thirds done, shield the turkey loosely with a tent of foil to prevent over-browning. Cooking will take approximately 15 to 20 minutes per pound (approx. 3 to 4 hours). Turkey is done when the meat thermometer reaches the following temperatures: 185°F deep in the thigh; 165°F in the thickest part of the breast; 165°F in the center of the stuffing (if the turkey is stuffed). Allow the turkey to rest outside of the oven for 15 minutes before carving.

SPICED CRANBERRY SAUCE

Keep refrigerated at 41°F or less until ready to serve. Serve chilled or at room temperature.

Happy Thanksgiving from the Neighborhood Provisions family!

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GREEN BEANS WITH ALMONDS

STOVE: Remove haricot verts from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature reaches 165°F and sprinkle almonds on top. MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

SAUTEED SWISS CHARD

STOVE: Remove Swiss Chard from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature reaches 165°F. MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

SPINACH AND ARTICHOKE DIP

Remove plastic packaging and lid from container and replace with foil. Place spinach dip in a 350°F oven for approx. 15-20 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

SMASHED SWEET POTATOES

OVEN: Place in an oven safe container. Place in a 350°F oven for approx. 35-45 minutes or until internal temperature reaches 165° F. Stir potatoes halfway through heating. MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F

BUTTERMILK MASHED POTATOES

OVEN: Remove plastic wrap and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes or until internal temperature reaches 165° F. Stir potatoes halfway through heating. MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

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COUNTRY BREAD AND HERB STUFFING

OVEN: Place in an oven safe container if it is not already in the aluminum tin. Place container in a 350°F oven for approx. 35-45 minutes, until internal temperature reaches 165°F. Remove the foil for the last 10 minutes of heating to brown the top. MICROWAVE: Place in Microwave Safe container if in aluminum tin. Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3-4 minutes. Test and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F. If stuffing a turkey, the stuffing must reach an internal temperature of 165°F before it is safe to eat.

STUFFED MUSHROOM CAPS

Remove plastic lid from container. Place container in a 350°F oven for approx. 6-8 minutes, until mushrooms are bubbling and browned, and internal temperature reaches 165°F.

ROASTED BUTTERNUT SQUASH SOUP

Remove soup from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

ROASTED BRUSSELS SPROUTS

OVEN: Place in an oven safe container. Place sprouts in a 350°F oven for approx. 15-20 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly. MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

MAPLE GLAZED CARROTS

OVEN: Place in an oven safe container. Place carrots in a 350°F oven for approx. 15-20 minutes, until internal temperature reaches 165°F. Stir carrots halfway through heating. Cover with foil if carrots brown too quickly. MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

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BROCCOLI & CHEESE SAUCE

STOVE: Remove Broccoli from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature reaches 165°F. MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F. Heat Cheese Sauce in microwave for 30 seconds at a time until hot.

RED APRON'S BAKED PIMENTO MAC & CHEESE

OVEN: Remove lid from container and replace with foil. Place container in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Uncover for last 5-10 minutes for a crisp top. MICROWAVE: Place in a microwave safe container with microwave-safe wrap. Microwave on HIGH for approx. 2-3 minutes, check temperature and heat 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

PARKER HOUSE ROLLS

Preheat the oven to 350°F. Place rolls on a cookie sheet and heat for 5-7 minutes.

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