TURKEY PACKAGE HEATING INSTRUCTIONS

DEBONED AND STUFFED TURKEY - The Turkey is fully cooked.

- Pre-heat oven 325 F.
- Remove lid/aluminum foil
- Cut and open the pouch with the cooking bouillon and put in the tray with the Turkey. (this will help keep the Turkey moist)
- Put the lid/ aluminium back
- Place in the oven for 40-45min
- Turn the oven at 400F for the last 15-20min

GRAVY

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

PUMPKIN BUTTERNUT SQUASH SOUP

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

FALL SALAD

- Cut and open the dressing pouch.
- Dress the salad
- Toss the salad

GREEN BEEN WRAPPED IN BACON HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with Bacon wrapped green beans for 15-20min in the oven.

APPLE WITH CRANBERRY SAUCE

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with Apple with Cranberry sauce for 15-20min in the oven.

THIN ALMOND TART HEATING INSTRUCTIONS

If you want to serve the apple tart warm (suggested)

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with thin almond tart for 5-8min in the oven.

Nice to have: Vanilla ice cream is a great option to add on top of a slice of the thin almond tart.

MINI CHOCOLATE MOUSSE

- Open the box and Enjoy!

** Appliances are all different so cooking time might need to be adjusted a bit.*

BEEF WELLINGTON PACKAGE HEATING INSTRUCTIONS

BEEF WELLINGTON

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place pan with beef in the oven. To get the meat temperature desired, follow the chart below.
  Rare (120 -125 F) 35 min
  Medium rare (130-135 F) 40 min
  Medium (140 -145 F) 45 min
  Medium well (150-155 F) 50 Min
  Appliances are all different so cooking time might need to be adjusted a bit. To make sure you get the right meat temperature, place a thermometer in the center of the meat.

SHALLOT SAUCE HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

PUMPKIN BUTTERNUT SQUASH SOUP

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

FALL SALAD

- Cut and open the dressing pouch.
- Dress the salad
- Toss the salad

GREEN BEEN WRAPPED IN BACON HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with Bacon wrapped green beans for 15-20min in the oven.

BRUSSELS SPROUTS HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with brussels sprouts for 10-15min in the oven.

MASHED POTATOES HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- When water reaches a simmer, reduce heat to medium low and place bags into water, leave bags in simmering water for 10-15 min or until product is hot (approximately 165F to 180F).
- After 15 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

THIN ALMOND TART HEATING INSTRUCTIONS

If you want to serve the apple tart warm (suggested)

- Pre-heat oven 400 F.
- Remove lid/aluminum foil and place foil pan with thin almond tart for 5-8min in the oven.

Nice to have: Vanilla ice cream is a great option to add on top of a slice of the thin almond tart.

MINI CHOCOLATE MOUSSE

- Open the box and Enjoy!

** Appliances are all different so cooking time might need to be adjusted a bit.*

GRATIN DAUPHINOIS HEATING INSTRUCTIONS

- Pre-heat oven 400 F.
- Keep lid/aluminum foil and place foil pan with gratin dauphinois for 15-20min in the oven.
- Remove the lid 5 min before taking out the gratin dauphinois from the oven.

MUSHROOM SOUP HEATING INSTRUCTIONS

- Boil water in a pan/ large pot.
- Place bag in boiling water for 5-7 min. Make sure the bag is fully in the water.
- After 7 minutes, you can reduce temperature to simmer gently until you are ready to serve. Make sure the bag is always immersed in water.
- Remove bag from hot water. Carefully cut and open the pouch and empty content on a serving tray.

OR

- Cut and open the pouch and empty content in a pan/ large pot
- Put it on the stove and stir while heating to be sure it does not stick to the pan.
- Serve

** Appliances are all different so cooking time might need to be adjusted a bit.*