



THE PERFECT THANKSGIVING FEAST

Extra-Small Meal (about 1 hour and 20 minutes from start to finish)



BEFORE YOU GET STARTED

- Check boxes immediately to confirm:
- 1 pre-cooked turkey breast
- 1 package of cranberry sauce
- 1 package of soft rolls
- 1 package of turkey gravy
- 1 package of stuffing
- 1 package of each of 3 chosen sides
- 1 dessert

These instructions include steps for making all of the side dish options, however, your order will include only the ones you have chosen.

If you are missing anything, immediately contact our customer service team: 1-212-796-8002

EQUIPMENT

- Aluminum Foil
- Carving Knife
- Cutting Board
- Pots for Stovetop Reheating
- Microwave (If you don't have a microwave, see individual package labels for stovetop instructions.)

TIPS

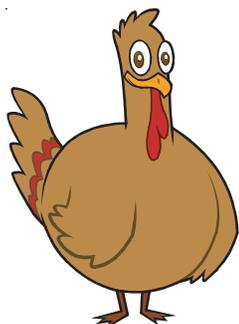
Turkey breasts are fully cooked to USDA recommended internal temperature of 165°F. Our chefs recommend following the heating timeline for best results. Please note the USDA recommends reheating fully cooked turkey to an internal temperature of 165°F for maximum safety.

Use the lines under each step to calculate cooking times.

Save all containers, lids and foil to use for leftovers.

Set the table and put out all dishes and serving utensils before your guests arrive.

Take your dessert out of the refrigerator to allow to come to room temperature. If you selected apple crisp and/or fruit of the forest pie for dessert, bake while eating dinner. See product labels for heating instructions.



ENTER START TIME

_____ : _____

15 min

_____ : _____

45 min

_____ : _____

1 hr 5 min

_____ : _____

1 hr 15 min

_____ : _____

1 hr 20 min

_____ : _____

PREHEAT OVEN

Preheat oven to 350°F (about 15 minutes).

TAKE ALL SIDES OUT OF REFRIGERATOR

For faster reheating, remove sides from the refrigerator and discard all plastic wrap and cardboard sleeves. Cover stuffing with foil. Place macaroni & cheese on a baking sheet, uncovered. Transfer gravy and any sides you will be preparing on the stovetop to suitably sized pots or pans.

START TO REHEAT TURKEY BREAST AND STUFFING

Uncover the turkey and add 1/4 cup of water to bottom of the tray. Cover tray tightly with aluminum foil. Place both turkey and stuffing on the lower rack of the oven and heat for 30 minutes.

REMOVE FOIL, CONTINUE TO HEAT TURKEY AND STUFFING (ADD ROLLS AND/OR MACARONI & CHEESE)

Uncover both turkey and stuffing and return to oven. Reserve foil for later use. Place rolls on upper rack of oven. If you ordered macaroni & cheese, place next to the rolls. Continue to heat contents of oven for 20-25 minutes.

HEAT MICROWAVE SIDES ONE AT A TIME

Heat your microwaveable sides one at a time, according to label instructions. Begin with the one that takes the longest to cook – it will stay warm the longest. Remove from microwave – do not open until ready to plate. **NOTE: Brussels sprouts can also be prepared following the stove-top instructions provided on the label.**

HEAT GRAVY ON STOVETOP

Heat gravy over medium-low heat until warmed through (about 20 minutes). Stir frequently to prevent scorching. Remove from heat and keep covered until ready to serve.

REMOVE ITEMS FROM OVEN

Remove turkey, stuffing and macaroni & cheese from the oven. Leave rolls to keep warm. Decrease the oven temperature to 200°F. Loosely cover turkey and stuffing with the aluminum foil. Allow turkey to rest for 10 minutes before slicing.

PLATE SIDES AND RETURN TO OVEN TO KEEP WARM

Remove plastic film or open bags of microwave sides – be careful, as contents and steam will be hot. Stir to incorporate ingredients and season to taste. As desired, transfer all sides to serving plates and return to low oven to keep warm until ready to serve.

SLICE YOUR TURKEY

Slice your turkey breast by first removing the meat from the bone and then slicing the meat evenly crossways. Place slices on a serving dish and pour pan juices over turkey, covering with foil until ready to serve.

ENJOY YOUR THANKSGIVING FEAST!

Serve your turkey, cranberry sauce, stuffing, gravy, side dishes and rolls. Don't forget to save room for dessert! Enjoy.

