



HAPPY THANKSGIVING

REHEATING INSTRUCTIONS

We are proud to be a part of your at-home Thanksgiving experience. Our Chef has prepared a fresh turkey dinner for you and your family to enjoy, complete with easy step-by-step reheating instructions.

Give yourself 50–60 minutes for total reheating time.

1 BEFORE YOU BEGIN

- Remove all items from refrigeration.
- Preheat oven to 375°F.
- Microwave times may vary based on wattage.
- If heating multiple items in the microwave at the same time, additional time may be required.
- Reheat food to an internal temperature of 165°F.

2 50 MINUTES BEFORE SERVING

- Turkey & Herb Stuffing – Place covered turkey and stuffing pans in oven. Heat covered for approximately 40 minutes.

3 20 MINUTES BEFORE SERVING

- Butternut Squash Soup – Heat in a saucepan over medium-low heat, stirring occasionally. Keep warm until serving.
- Garnish with roasted butternut squash before serving.

CRANBERRY SAUCE

- Transfer to a serving dish to serve at room temperature.

4 12 MINUTES BEFORE SERVING

- Yukon Gold Mashed Potatoes & Sweet Mashed Potatoes – Microwave covered for 2 minutes, stir, then microwave 2 additional minutes or until heated through.

5 10 MINUTES BEFORE SERVING

TURKEY GRAVY

- Microwave 2 minutes, stir, then microwave 2 more minutes, or heat in a small saucepan over low heat.

FRENCH GREEN BEANS

- Remove lid, add 2 Tbsp water, loosely place lid, microwave 2–3 minutes and stir before serving.

TURKEY & STUFFING

- Remove covers and return to oven uncovered for 8–10 minutes.

6 8 MINUTES BEFORE SERVING

ROLLS

- Remove from bag and place directly on oven rack or baking sheet. Warm for 8–10 minutes.

7 SERVE & ENJOY

- Transfer everything to serving dishes and enjoy your Thanksgiving meal.

8 DESSERT

PUMPKIN PIE MINI INDULGENCE

- Top with the included ginger snap cookie before serving.



QUICK REFERENCE

- 50 min: Turkey & Stuffing
- 20 min: Soup
- Cranberry Sauce: Place in serving dish
- 12 min: Potatoes
- 10 min: Gravy, Green Beans, Uncover Turkey & Stuffing
- 8 min: Rolls

OPTIONAL ADD-ON SIDES (PURCHASED SEPARATELY)

MAC 'N' CHEESE

- Bake at 375°F for approximately 20 minutes.

CARAMELIZED BRUSSELS SPROUTS

- Bake at 375°F for 30–40 minutes.

ROASTED CAULIFLOWER AU GRATIN

- Bake at 375°F for 30–40 minutes, remove lid during final minutes, and top with included breadcrumbs.

This box was freshly packaged by:

Signature

Seasons 52
FRESH GRILL | WINE BAR