



TURKEY BREAST OR GAME HEN DINNER FOR TWO

Heating / Serving Instructions

*We take special care to bring you delicious, high quality, prepared foods. Proper handling is important to insure your enjoyment. Prepared foods should be kept refrigerated until ready to reheat and serve. **For best results, use of a meat thermometer is suggested.** HAPPY HOLIDAYS!*

TURKEY BREAST

Preheat oven to 350 degrees. Remove plastic wrapping from the turkey breast. Add about cup of water to the container. Cover with foil. Place container on a small baking sheet. Heat for approximately 10-15 minutes or until it reaches an internal temperature of 165 degrees.

GAME HEN

Preheat oven to 350 degrees. Remove Hens from packaging. Place on rack in a roasting pan. Add enough water to cover the bottom of the pan. Cover with foil heat in oven until the Game Hens are an internal temperature of 165 degrees. (approximately 20-30 minutes.)

CORNBREAD STUFFING

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing tray o baking sheet. Bake for approximately 20 minutes. Remove film and bake for an additional 15 minutes until top is golden brown.

IN MICROWAVE: Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes (rotate every 3 minutes) continue to cook until heated through.

VEGETABLE MEDLEY

Preheat oven 350 dregrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 20-30 minutes.

IN MICROWAVE: Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes (rotate every 3 minutes) continue to cook until heated through.

MASHED POTATOES

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 30 minutes.

IN MICROWAVE: Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes rotate every 3 minutes. continue to cook until heated through

YAM SOUFFLE

Preheat oven 350 degrees: Peel back film along one side of tray enough to remove bag of gingersnap topping. Sprinkle topping over Yams. Replace film over tray. Bake for approximately 30 minutes.

IN MICROWAVE: Peel back film along one side of tray enough to remove bag of gingersnap topping. Sprinkle topping over Yams. Replace film over tray. Cook on high power for 5-7 minutes (rotate every 3 minutes) continue to cook until heated through.

TURKEY GRAVY

Put gravy in pan and heat gently on top of stove for 3-4 minutes, stirring several times.

IN MICROWAVE: Place in microwave safe container, cover and microwave at medium power 3-4 minutes (***GRAVY MAY HAVE A SEPARATED APPEARANCE WHILE COLD. HEATING WILL CORRECT THIS APPEARANCE.***)

CRANBERRY SAUCE

To be served Cold.

PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN.

- PLACE TRAYS ON BAKING SHEETS. DO NOT TOUCH SIDES OF OVEN WITH TRAYS.
- PLEASE DO NOT USE TOASTER OVENS.
- IF YOUR OVEN IS FULL OF OTHER ITEMS, COOKING TIMES WILL BE LONGER.