



REHEATING INSTRUCTIONS

GREEN BEAN CASSEROLE

Your Green Bean Casserole has been prepared, in order to create the best casserole possible, we have placed the breadcrumbs and French-fried onions in a container. Top the casserole with breadcrumbs and then layer the French-fried onions on top. Place casserole in the oven and bake until bubbly, about 20 minutes @350. If your onions start to brown to quickly, cover casserole with foil. Serve immediately Bake at 350 for 25 minutes or until bean mixture is hot and bubbling.

THANKSGIVING DRESSING

Cover with foil and bake for 40 minutes @ 350 degrees. Uncover and bake for an additional 40 to 45 minutes, or until top is as lightly golden browned as desired. Serve immediately. Stuffing is best warm and fresh but will keep airtight in the fridge for up to 5 days.

MASHED POTATOES

Place pan in oven w/foil lid this will lock in all that delicious moisture and place the potatoes into the preheated oven 350 degrees for roughly 30 minutes, or until your dish is piping hot and ready to be devoured.

TURKEY

Remember your Turkey is fully cooked, and you are just warming it up. We recommend placing the turkey in the oven at 250 degrees until it reaches 250 degrees until it reaches an internal temperature of 145 degrees. This should take a few hours depending on your oven.