



WSM SIDE DISHES

HEATING INSTRUCTIONS

APPLE PECAN STUFFING:

Remove lid and cover with foil. Heat for 25 minutes in a 350° oven. Remove foil and bake an additional 5-10 minutes until golden. You may want to baste occasionally with drippings from your roasting turkey.

CLASSIC GREEN BEAN CASSEROLE:

Remove lid and cover with foil. Heat for 30 minutes in 350° oven.
Remove foil and bake for an additional 5-10 minutes.

CORNBREAD STUFFING:

Remove lid and cover with foil. Heat for 25 minutes in a 350° oven.
Remove foil and bake an additional 10 minutes.

CRUNCHY SWEET POTATO BAKE:

Remove lid and cover with foil. Heat for 25 minutes in a 350° oven.
Remove foil and bake an additional 10 minutes.

MIXED KALE & COLLARDS WITH SHALLOTS:

Remove from casserole dish and spread on a baking sheet.
Place sheet in a 350° oven for 5 to 10 minutes, until heated throughout - or -
Heat sauté pan, stove top, on medium heat. Add mixed kale & collards with shallots and sauté on medium heat for 10 minutes.

ROASTED SWEET POTATOES, RUTABAGAS & CARROTS:

Remove lid and heat for 20-25 minutes in a 350° oven.

FOUR CHEESE MACARONI:

Remove lid and cover with foil. Heat for 30 minutes in a 350° oven.
Remove foil and bake an additional 5-10 minutes until it reaches the desired color.

TRADITIONAL MASHED POTATOES:

Remove lid and cover with foil. Heat for 30-45 minutes in a 350° oven.

TURKEY GRAVY AND ROASTED VEGETABLE GRAVY:

Pour gravy into an appropriately sized saucepan and heat on medium low to medium heat until warm & simmering, stirring occasionally.

HERB ROASTED POTATOES:

Remove lid. Heat for 20-25 minutes in a 350° oven.

VEGAN HOLIDAY DINNER

Remove lid and containers of relish and gravy. Pour gravy over Celebration roast. Heat in microwave on high for 2-3 minutes or until desired temperature is achieved. Microwave times may vary.