

Side Dishes ~ Heating Instructions

Weaver
street
MARKET

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.

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.

ROASTED SWEET POTATOES, RUTABAGAS & CARROTS:

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

TRADITIONAL MASHED POTATOES:

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

FOUR CHEESE MACARONI:

Remove lid and cover with foil. Place in a 350° oven for 30 minutes. Remove foil and bake for an additional 5–10 minutes.

TURKEY GRAVY & ROASTED VEGETABLE GRAVY:

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

Individual Dinners ~ Heating Instructions

INDIVIDUAL VEGAN 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.

INDIVIDUAL ROASTED TURKEY DINNER:

Remove lid. Remove sauce cup if applicable. Heat on high for 90 seconds. Stir contents and heat at 1-minute intervals until desired temperature.