

Side Dishes ~ *Re-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.

APPLE SWEET POTATO BAKE WITH PECAN CRUNCH

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

BROCCOLI CHEDDAR BAKE

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

CLASSIC GREEN BEAN CASSEROLE

Remove lid and cover with foil. Heat for 40 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.

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.

ROASTED BRUSSELS SPROUTS WITH CRANBERRIES & WALNUTS

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

ROASTED SWEET POTATOES, RUTABAGAS & CARROTS

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

SOUTHERN STYLE COLLARDS

Item is fully cooked. Remove lid and cover with foil. Place in a 350 degree oven for 30 minutes.

TRADITIONAL MASHED POTATOES

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

TURKEY GRAVY & ROASTED VEGETABLE GRAVY

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