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experience

Turkey Package Reheating Instructions

Gravy

Rethermalize: Place both bags into a large pot and cover with cold water. Bring water to a boil, cover and simmer for 15 minutes. Carefully remove bags, cut open and transfer to serving dish.

***Microwave:** Remove from bag and place into a microwave safe dish. Heat at **MEDIUM** power for 5 minutes. Stir and microwave for an additional 4-5 minutes at medium power.

Mashed Potatoes

Stove Top: Small amounts can be heated on the range by placing mashed potatoes in a heavy saucepan over medium heat until hot (165° F). A small amount of milk or water may be added to mashed potatoes to aid in heating. Stir frequently.

***Microwave:** Cut a small slit in film to vent & microwave on **HIGH** power for 3-1/2 minutes. Carefully remove film and stir. Replace loose film on tray and microwave for an additional 2 - 2-1/2 minutes. **Tray will be hot.**
Let stand for 1 minute prior to serving.

Stuffing

Oven: Empty the stuffing into a baking pan and level it off. Bake at 325° for 30 minutes.

***Microwave:**

Note: Stuffing comes in a microwaveable container.

Cover the container of stuffing, but do not seal it. Place the container into microwave and heat on **HIGH** for 5 minutes.

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Chicken Nishime

Rethermalize: Place bag into a large pot and cover with cold water. Bring water to a boil, cover and simmer for 15 minutes. Carefully remove bag, cut open and transfer to serving dish.

***Microwave:** Remove from bag and place into a microwave safe dish. Heat at **MEDIUM** power for 5 minutes. Stir and microwave for an additional 4-5 minutes at medium power.

Steamed Vegetables

Stove Top: Place packed steamed vegetables into a pot of water - just enough to cover item. Simmer on medium heat for 3-5 minutes.

***Microwave:** Place steamed vegetables on a microwavable dish. Cut a slit on the top. Heat on **HIGH** heat for 3-5 minutes.

*These microwave instructions are provided as a guide. Heating times may vary as microwave ovens differ.

Thank you for purchasing a Turkey Package from A Catered Experience! We hope you and your family have a safe and happy holiday season!