

Take & Bake Meal

Heating Instructions

MASHED POTATOES

Microwave: Remove the lid and place 1 tablespoon of butter on top of the potatoes (optional). Place the lid back on the container, but do not press down to seal the sides. Microwave on high for 3 minutes, stir well, replace the lid, and cook for an additional 2 minutes if necessary.

Stove Top: In a heavy bottom pan, place 2 tablespoons of cold milk and 1 tablespoon of butter. Bring to a simmer. Place the potatoes into the pot and using a spatula, fold the potatoes into the milk and butter. DO NOT OVER MIX. Heat while stirring occasionally until the potatoes are heated through.

MAPLE SWEET POTATO CASSEROLE

Oven: Remove lid, ensure marshmallows are evenly spread out, and put into oven at 350 for 15 minutes. If marshmallows are evenly browned, not burnt, remove from oven and serve. If not quite brown, leave in oven until desired color.

GREEN BEAN CASSEROLE

Oven: Preheat the oven to 350 degrees. Remove the foil lid and bend it in half along the long side, forming a tent. Place the cover over the casserole and bake for 25 minutes. Discard the lid and bake for an additional 10 minutes.

Stove Top: In a non-stick pan heat the green beans over medium low heat until they begin to bubble on the sides. Turn the heat to medium high and using a rubber spatula or wooden spoon (to avoid damaging the non-stick pan) stir the green beans and fold them on to themselves. Cook, stirring often, until they are heated through.

CORNBREAD STUFFING

Microwave: Remove the lid then place the lid back on the container but do not press down to seal the sides. Microwave on high for 3 minutes, stir well, replace the lid, and cook for an additional 2 minutes if necessary.

HONEY HOT BRUSSELS SPROUTS

Microwave: Open the lid slightly to allow steam to escape. Microwave on high for 2 minutes, stir well, replace the lid, and cook for an additional 1 minute.

Oven: On a non-stick pan add the Brussels sprouts evenly to make sure they are all touching the pan surface, and bake at 350 for 8 minutes. Take pan out, stir and flip sprouts, and cook for 5 more minutes. Take out of oven and serve.

TURKEY GRAVY

Microwave: Remove the lid and add a tablespoon of water to the gravy. Replace the lid back on the container, but do not press down to seal. Microwave on high for 60 seconds, stir well, replace the lid and cook for an additional 1 minute.

Stove Top: Place the gravy in a pot with 1 tablespoon of water. Heat on medium heat, stirring often, until the gravy loosens, and bubbles begin to form along the sides. Reduce the heat to low and simmer until heated through.

SMOKED TURKEY

Oven: In the oven-ready pan (included) add 1 tablespoon stock or water, cover in foil, and baked at 350 for 15 – 20 minutes. Check temperature, take off foil, and plate.

SAHM'S DINNER ROLLS

Microwave: Wrap rolls in plastic on a microwave safe plate, microwave for 30 seconds until soft and serve immediately.

Oven: Lightly butter rolls and lay on a non-stick pan. Insert into an oven at 350 for 6 minutes and pull. Serve immediately.

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Food Allergens

Smoked Turkey: Turkey, Salt & Sugar Brine, Hickory Smoked

Turkey Gravy: Turkey stock, Butter, Flour, Milk

Mashed Potatoes (Vegetarian): Butter, Milk

Maple Sweet Potato Casserole (Vegetarian): Butter, Cinnamon, Brown Sugar & Cinnamon, Honey, Allspice, Orange, Marshmallow

Cornbread Stuffing (Vegetarian): Sweet Corn, Cornmeal, Creamed Corn, Flour, Eggs, Onion

Honey Hot Brussels Sprouts (Vegetarian): Honey, Vinegar, Cayenne, Garlic Powder, White Sugar

Cranberry Sauce (Vegetarian): Cranberries, Sugar, Lemon

Green Bean Casserole (Vegetarian): Green Beans, Mushrooms, Heavy Cream, Butter, Flour, Onion

Butternut & Poppyseed Salad (Vegetarian): Butternut Squash, Goat Cheese, Roasted Pecans, Red Onion, Craisins, Cranberry Poppyseed Dressing (Gluten Free & Vegetarian)

Sahm's Dinner Rolls & Honey Butter (Vegetarian): Flour, Butter, Milk Solids, Yeast, Shortening

Coffee Cake (Vegetarian): Flour, Pecans, White Sugar, Cinnamon, Brown Sugar, Eggs, Baking Powder, Powdered Sugar