



EASTER FEAST

HEATING INSTRUCTIONS

ROASTED TURKEY

preheat oven to 350°, heat for 35 minutes with the lid on or until the internal temperature reaches at least 165°.

BAKED HAM

preheat oven to 350°, heat for 30 minutes with the lid on. Remove lid to allow Ham to brown along edges and heat for an additional 15 minutes or until internal temperature reaches at least 165°.

SIDES CORNBREAD STUFFING, GREEN BEANS, MASHED POTATOES, AND MAC & CHEESE

preheat oven to 350°, heat for 35 minutes with the lid off or until the internal temperature reaches at least 165°.

ROASTED STREET CORN

preheat oven to 350°, heat for 15 minutes with the lid off. Remove from oven, mix corn and garnish with parsley.

GRAVY

heat separately in a sauce pan, on a medium heat, constantly stirring until hot.

CARROT CAKE BREAD PUDDING

remove from container, slice, and transfer to microwave-safe plate. Heat each slice for 15-25 seconds until desired temperature is reached.

ENJOY YOUR FEAST!

*Not all ovens are the same and some dishes may require additional cook times to ensure internal food temperature reaches at least 165°.