

Thanksgiving Holiday Dinner Reheating Instructions



Instructions for reheating are based on heating one pan or item at a time. Most likely you'll be loading up your oven to spend time enjoying your guests, so you'll need to allow a little more time. If your oven is full, it could take an additional 15 to 30 minutes to heat everything through, and because ovens vary, re-heat times may also vary. If you choose to use the microwave, be sure the food is placed in microwaveable containers and covered or rotated based on the microwave manufacturer's instructions. Either way, please use a thermometer to check internal temperatures, ensuring all hot food reaches an internal temperature of 165°F.

Whole TurkeY

Preheat your oven to 350°F. Allow Herb Butter to soften at room temperature. Remove plastic wrap and rub with our softened Herb Butter. Place in the oven for about 90 minutes or until internal temperature reaches 165° F.

TurkeY Breast

Preheat your oven to 350°F. Allow Herb Butter to soften at room temperature. Remove plastic wrap and rub with our softened Herb Butter. Place in the oven for about 60 minutes or until internal temperature reaches 165° F.

Mashed Potatoes / HerBed Stuffing / Carrot Soufflé

Preheat your oven to 350°F. Place in the oven for about 30 minutes, then uncovered for an additional 10 minutes, or until internal temperature reaches 165°F.

Green BeaNs

Preheat your oven to 350°F. Place in the oven for about 20 minutes or until internal temperature reaches 165°F.

GraVy

In a saucepan, bring gravy to a gentle boil, reduce heat and simmer for about 10 minutes, stirring occasionally. For easier preparation just pour the gravy into a microwave safe container, cover, and microwave on high for 2 minutes. Remove from microwave, stir and heat for another 2 minutes.

CranberrY Orange Sauce

No heating is necessary because our cranberry orange sauce is best served chilled.

Dinner RollS

You can serve the rolls at room temperature, but why not splurge and bring out their true goodness by heating them! Heat the rolls uncovered in a pre-heated 350°F oven for 4 to 5 minutes.

PumKin Pie

Best served chilled, topped with whipped cream, and a fresh cup of after-dinner Market District coffee. If you prefer to eat it warm, simply place in a preheated 350°F oven for 10 minutes.

Tips on Holding and Leftovers

In the highly unlikely event you don't devour every delicious bite of your Thanksgiving dinner, or you need to keep the dinner warm while you tend to other things:

- To keep entrées and sides warm, the oven temperature should be set no lower than 200°F.
- Items sitting out at room temperature should not sit out longer than 2 hours before being reheated or refrigerated.
- Leftovers, if securely wrapped may be held cold for 1 to 3 days in the refrigerator or up to 4 months in the freezer.

These leftover turkey recipes are brought to you courtesy of your Market District® culinary team. Enjoy!

Turkey Frittata

Serves: 6-8

Prep Time: 20 min.

Cooking Time: 30 min.

Ingredients:

- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 tablespoon oil
- 1/2 cup chopped red bell pepper
- 1/2 cup artichoke hearts, cut into bit size pieces
- 1 cup frozen chopped spinach, thawed and squeezed dry
- 1/4 cup grated parmesan or Romano cheese
- 1 cup roasted turkey, chopped
- 6 beaten eggs
- Salt and pepper to taste

Directions:

- Sauté the onion and garlic in the oil until the garlic is fragrant. Add the peppers and cook for an additional one minute.
- Reduce the heat and add the artichokes, spinach, salt and pepper. Cook for 2 minutes and add the turkey. Mix well and add the eggs.
- Pour the mixture into a greased 9 inch round baking dish. Bake in 350° F oven for 25 to 30 minutes or until the eggs are set. Garnish with grated cheese.

Autumn Turkey Salad

Serves: 6-8

Prep Time: 20 min.

Cooking Time: 0 min.

Ingredients:

- 1 1/2 lbs. roasted turkey, diced, 1/4-inch
- 1/3 cup granny smith apples, cored, diced
- 1/4 cup walnuts, rough chopped
- 1/3 cup dried cranberries
- 1 cup mayonnaise
- 1/2 cup celery, minced
- 2 tsp red onion, minced
- 1 1/2 tbsp. fresh lemon juice
- 1/8 cup Dijon mustard
- Salt and black pepper to taste

Directions:

Create the dressing by combining the mayonnaise, mustard, and lemon juice and whisk until blended. Combine the dressing with the rest of the ingredients and mix until everything is well incorporated. Season with salt and pepper and enjoy! Great on sandwiches, crackers, and salads.

Dear Valued Market District® Customer:

The culinary team at Market District would like to thank you for choosing our freshly prepared holiday dinner for your celebration. We are delighted to share our favorite dishes with you and to help make your holiday a relaxed, enjoyable and delicious one.

Our goal is always to select a menu that is truly festive and to prepare each dish with care, so you are proud to serve it at your table.

Enclosed please find a treat from one of our favorite vendors: Chocolate-Dipped Oreos® crafted by We're Not Nutz in Cranberry, Pennsylvania. We're Not Nutz specializes in gourmet goodies and chocolates made in a totally nut-free facility — a sweet little thank-you from us to you.

May your meal be filled with delicious flavor, engaging conversation, health and joy for all.

Happy holidays to you and yours,

Your Market District
Event Planning Manager

Brie Good to the Earth.
PLEASE RECYCLE

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