



## HAPPY HOLIDAY FEAST

### Reheat Instructions

*\*Preheat Oven for 350 degrees*

#### Red Lentil Loaf

**In the oven:** (Recommended Method)  
Transfer to an oven safe dish. Cover and bake in oven for about 30-35 minutes. Uncover and bake 5 minutes longer if you'd like it browned on top.

**In the microwave:** Transfer loaf to a microwave safe bowl. Cover and heat on HIGH for about 15 minutes or until thoroughly heated to 165°F.

**Turkey Loaf Meatloaf, Grilled Chicken In the oven:** Transfer to a shallow baking dish. To keep the meat moist, add a splash of water to bottom of pan and cover the pan tightly with aluminum foil. Bake in oven for approximately 20-25 minutes or until thoroughly heated to 165°F. Be careful to not over-heat.

#### Sauteed Organic Leafy Greens

**On the Stove Top:** Heat in a sauce pan for 5-7 minutes on medium heat.

#### Roasted Vegetables, Glazed Carrots

**In the oven:** Transfer to an oven safe casserole dish. Cover and bake in oven for about 12-15 minutes or until thoroughly heated.

**In the microwave:** Transfer vegetables to a microwave safe casserole dish. Cover and heat on HIGH for about 5 minutes or until thoroughly heated.

#### Mashed Potatoes or Mashed Yams

**In the oven:** Transfer to an oven safe container. Cover and bake for about 15 minutes or until heated thoroughly to 165°F. Stir 1/2 way through heating.

**In the microwave:** Transfer potatoes to a microwave safe bowl. Cover and heat on HIGH for about 6-8 minutes or until heated thoroughly to 165°F. Stir 1/2 way through heating.

#### Herb Mushroom Gravy

**On the Stove Top:** Warm gravy over medium heat until simmering.

**In the microwave:** Transfer gravy to a microwave safe bowl. Cover loosely and heat on high for about 5 minutes or until thoroughly warmed.

#### Potato Cakes or Corn Bread

**In the oven:** Reheat in shallow pan in a single layer, lightly covered with foil or uncovered for a crispy crust, for 20 min.

#### Cranberry Sauce

Serve cold or room temperature.

#### Notes and Recommendations

- Oven temperatures may vary; multiple items reheated at once may affect heating times
- All food has been seasoned with a moderate amount of seasoning. Taste all dishes prior to adjusting seasoning to your particular liking.
- We recommend that no food sits out for more than two hours or has an internal temperature of 40 - 140 degrees for more than two hours.

*For safe food handling, Feast should be kept refrigerated until you are ready to reheat and serve.*

