



Sizzler *Heat & Eat!*
**THANKSGIVING
DINNER**
REHEATING
INSTRUCTIONS

PREP:

1. **Preheat oven to 350°F.** Heating times may vary depending on the manufacturer.
2. **Keep all items refrigerated** until ready to prepare. Avoid leaving out at room temperature.
3. Before handling any food products, **always wash hands thoroughly** with hot water and soap.
4. **Never place metal in the microwave!** Remove lids and transfer items into microwave-safe container prior to microwaving.

TURKEY AND STUFFING:

1. Place pan into the oven and bake for **20 – 30 minutes**, or until **internal temperature reaches 165°F.** **Caution: Remove the lid carefully. Escaping steam may cause injury.**
2. Always heat the turkey and sides to an internal temperature of 165 degrees and **check temperature with an approved food thermometer.**

MASHED POTATOES:

1. Preheat your oven to 350°F. Fold over one corner of the foil lid to **create a vent.** Bake for **30 – 45 minutes**, or until the **internal temperature reaches 165°F.** Gently stir before serving.

SWEET POTATO CASSEROLE:

1. Preheat your oven to 350°F. Fold over one corner of the foil lid to **create a vent.** Place pan into the oven and bake for **30 – 40 minutes**, or until the **internal temperature reaches 165°F.**

GREEN BEANS:

1. Preheat your oven to 350°F. Fold over one corner of the foil lid to **create a vent.** Place pan into the oven and bake for **15 – 20 minutes**, or until the **internal temperature reaches 165°F.**
2. Remove lid and **sprinkle slivered almonds evenly** across the top.

TURKEY GRAVY:

1. Pour gravy into a medium sauce pot. Turn the heat on **medium-high and cook for 4-7 minutes**, stirring frequently. Remove from heat when **internal temperature reaches 165°F.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food-borne illness, especially if you have certain medical conditions.