



Thanksgiving Dinner Re-Heating Instructions

The holidays are a time of fun and family get-togethers. We are thankful you have chosen to serve our Rollin' Oats specialty menu items at your gathering this year. We wish you a happy and healthy holiday as you relax and enjoy this meal!

- *For best results we recommend a meat thermometer to ensure proper temperature* ●

Whole Turkey or Boneless Meat: Preheat oven to 350°F. The whole turkey is in a bake-in bag; boneless meat is covered in a foil pan along with broth. To re-heat, bake 30-45 (45-60 for whole) minutes or until internal temperature reaches 165°F. A meat thermometer should be used and inserted into the center slices (or thickest part of thigh for whole) to ensure proper re-heating. You may remove the foil (or cut bake-in bag with scissors for whole) during the last 15 minutes of cooking time for a nice brown finish. Check your turkey occasionally, and take care not to over-heat.

Stuffed Tofu Loaf: Preheat oven to 350°F for 10-15 minutes. To re-heat, bake 40-50 minutes or until internal temperature reaches 165°F. A meat thermometer should be used and inserted into the center of the stuffed tofu loaf to ensure proper re-heating. You may remove the foil during the last 15 minutes of cooking time for a nice brown finish. Check your tofu loaf occasionally, and take care not to over-cook.

Mashed Russet/Sweet Potatoes and/or GF Mac & Cheese: To heat in oven, pre-heat oven to 350°F. Place in oven for 30-40 minutes or until internal temperature reaches 165°F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven, transfer to a covered microwave-safe serving dish. Heat on high for approx. 8-10 minutes or until internal temperature reaches 165°F.

Roasted Vegetables and/or Brussels Sprouts: To heat in oven, pre-heat oven to 350°F and add ¼-cup of water or broth to the container. Bake, covered, until internal temperature reaches 165°F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven, transfer to a covered microwave-safe serving dish. Heat on high until internal temperature reaches 165°F.

Pecan Sage Stuffing: To heat in oven, pre-heat oven to 350°F and add ½-cup of chicken or vegetable broth for more moisture. Bake, covered, until internal temperature reaches 165°F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven, transfer to a covered microwave-safe serving dish. Heat on high until internal temperature reaches 165°F.

Gravy: Transfer the gravy to a medium saucepan set over medium heat and cook, stirring frequently to avoid scorching, until it reaches a temperature of 165°F. The gravy will be thick when you receive it; it will thin-out during reheating.

NOTE: The side dishes can all be heated in the same oven as the turkey or stuffed tofu loaf. It will require longer reheat time for the turkey or stuffed tofu loaf and side dishes when re-heating together. You will need to pay close attention to the side dishes; they will heat more quickly than the turkey or stuffed tofu loaf.