



Preparation & Cooking Guide

Scan QR code Or visit the website for a visual Guide
vimeo.com/showcase/11064789

Thanksgiving Turkey Dinner



Enjoy your holiday feast with this gourmet spread: featuring an easy-to-roast, pre-brined turkey breast accompanied by classic sides, it delivers comforting, homemade taste straight to your table.

What's in the box?

- Main Entrée: 5 lbs. All Natural, ABF, Amish Raised, Free Range Turkey Breast
- Classic Sides: 3 lbs. each of Mashed Potatoes, Green Bean Casserole, Mac and Cheese, Cornbread Stuffing and Sweet Corn
- Specialty Sides: 2 lbs. Candied Yams and 12 Gourmet Dinner Rolls
- Gravy & Relish: 24 oz. Turkey Gravy and 20 oz. Cranberry Relish
- Desserts: 2 lbs. each of Whole Pumpkin Pie and Apple Cobbler

Cooking durations are modified from package labels to accommodate a single oven temperature setting.

Allergens

Turkey Gravy Contains : MILK, WHEAT

Green Bean Casserole Contains : MILK, WHEAT

Macaroni & Cheese Contains : EGG, MILK, SOY, WHEAT

Cornbread Stuffing: Contains : EGG, MILK, SOY, WHEAT

Dinner Rolls Contains : WHEAT. TRACES OF SESAME SEEDS

Candied Yams Contains : MILK, SOY

Sweet Corn Contains : MILK, SOY

Pumpkin Pie Contains : MILK, WHEAT, EGGS

Apple Cobbler Contains : WHEAT

Food Safety

Keep all food frozen. Clean hands and surfaces before and after food preparation. Keep raw separate from cooked foods. Cook to the required internal temperature . Store Leftovers in the refrigerator.

Preparation

Two Days Prior: Transfer the **Turkey Breast** into the fridge 48 hours in advance to defrost fully.

Organize your oven setup in advance; since all dishes heat simultaneously, arrange three levels of racks and prepare necessary baking trays.

One Day Prior: Place the **Cranberry Relish**, **Apple Cobbler**, and **Pumpkin Pie** in the refrigerator 24 hours ahead to thaw before serving cold.

Turkey Dinner Cooking Instructions

Preheat and maintain the oven at 375°F for all items. Adjust times as needed for your oven, and verify an internal temperature of 165°F with a food thermometer.

Step One: Start the Turkey First

- **Do Not Remove:** Leave the **Turkey Breast** inside its heat-resistant, oven safe cooking pouch.
- Peel off the package label sticker and set poultry onto a baking sheet
- Optimal flavor and texture are achieved when roasted fully defrosted.
- Roast for **60 minutes**

Step Two: Bake Sides Alongside Turkey

- Tray Sides (**Macaroni & Cheese**, **Mashed Potatoes**, **Sweet Corn**, **Green Bean Casserole**, **Cornbread Stuffing**, **Candied Yams**)
- Remove film and cover from trays and place trays on baking sheets
- Add the sides to the oven with the Turkey and cook for **35 mins**.
- Rotate everything in the oven, stir the mashed potatoes and corn, cook for **25 mins**.

Step Three: Warm Rolls & Gravy

- **Dinner Rolls:** Arrange rolls onto a baking pan and cover with aluminum foil.
- Transfer to the oven with the Turkey and sides; heat for **15 minutes**.
- **Turkey Gravy:** Warm on stovetop by submerging pouch in boiling water or heating contents directly within a saucepan until internal temperature reads 165°F.

Step Four: Final Assembly & Service

- Confirm proper internal temperatures using a food thermometer prior to serving.

Optional Enhancements

- **Custom Flavoring:** Adjust seasonings to personal preference using butter, pepper, salt, or preferred spices.
- **Crisp Skin:** Coat the Turkey Breast in butter and roast at 450°F for 5 minutes to achieve extra browning.
- **Plating & Presentation:** Arrange dishes onto decorative platters or transfer contents to serving bowls for family-style dining.
- **Warm Desserts:** To enjoy desserts warm, heat the **Apple Cobbler** and **Pumpkin Pie** covered in aluminum foil at **375°F** for 15-20 minutes while dining.

Serve & Enjoy!