



M A T T H E W ' S

THANKSGIVING DINNER
— *to-go* —
REHEAT INSTRUCTIONS

APPETIZERS, SOUP AND SALAD

Bacon Wrapped Dates Heat at 350°F for 5-7 minutes, uncovered.

Kale Salad Put on gloves. Pour over dressing and gently massage together.

Butternut Squash Soup Heat slowly on stove top for 20 minutes stirring occasionally.

PROTEINS

Turkey Heat at 325°F for 60 minutes, covered. Let rest 15 minutes before slicing.

Ham Heat at 325°F for 30 minutes, covered.

Roasted Pork Tenderloin Heat at 350°F for 20 minutes, covered.

SIDES

Italian Bread Stuffing

Cornbread Stuffing

Green Bean Casserole

Truffle Mac-n-Cheese:

Heat at 350°F for 45 minutes, covered.

Candied Yams with Spiced Pecans

Roasted Vegetables

White Cheddar Baked Corn

Heat at 350°F for 25-30 minutes, covered.

Garlic Mashed Potatoes

Place bags in large pot of simmering water for 30 minutes.

Carefully remove bag from water, cut the top and transfer to serving dish.

ACCOMPANIMENTS

Gravy Heat slowly on stove top for 20 minutes stirring occasionally.

Pesto Parmesan Rolls Heat at 350°F for 5-7 minutes, uncovered.

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