



M A T T H E W ' S

# HOLIDAY 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.

***Wedding 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 Beef Tenderloin*** Heat at 350°F for 20 minutes, uncovered.

### *SIDES*

***Italian Bread Stuffing***

***Cornbread Stuffing***

***Green Bean Casserole***

***Truffle Mac-n-Cheese:***

***Candied Yams with Spiced Pecans***

***Roasted Vegetables***

***White Cheddar Baked Corn***

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

Heat at 350°F for 45 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.

***Dinner Rolls*** Heat at 350°F for 5-7 minutes, uncovered.

*\*Cook times may vary based on oven. Heating multiple dishes at once may increase cook time.*