

Thanksgiving Dinner

Reheating Instructions

TURKEY BREAST

1. Preheat oven to 275-300 degrees. Keep turkey covered and put in the oven for about an hour to an hour and 15 minutes. While the turkey is heating you can start heating up your sides!

SIDES

1. Preheat your oven to 300/325 degrees.
2. Put your mashed potatoes/sweet potatoes/stuffing in the oven and make sure to LEAVE COVERED! Stir every 15 minutes for ½ hour – 45 minutes until heated through.
3. Serve and enjoy!

VEGETABLES

1. After your turkey comes out of the oven, adjust your temperature to 300/325 degrees.
2. Put your vegetables in the oven and LEAVE COVERED. Cook for 15 minutes or until fully heated.
3. Serve and enjoy!

GRAVY

Put gravy in a saucepan on your stovetop over medium heat, stirring occasionally until hot.