

# HOLIDAY Menu

## Reheating Instructions

### Oven Roasted Boneless Turkey Breast

Place sliced, covered turkey in a preheated oven 300 degrees. Reheat for 30-45 minutes until your turkey is at 165 degrees. Your sliced turkey includes gravy to ensure added moisture during the reheating process.

### Spiral Cut Ham (8-10 lbs.)

Reheat in a preheated oven at 325 degrees. To ensure a moist ham, place some liquid in the bottom of the pan, cover the ham with aluminum foil and reheat, 10 minutes per pound.

### Whole Herb Roasted Beef Tenderloin

Allow your tenderloin to reach room temperature and preheat your oven to 300°F (120°C). Add 1 cup of beef stock or water to tenderloin in the roasting pan provided. Cover the roasting pan. Heat until the internal temperature reaches 130-135°F (55-58°C), which will take 10-15 minutes. Allow the meat to rest before serving.

### Gravy

Place gravy in a sauce pot. Heat the gravy on low heat. Stirring frequently, bring gravy to a boil before it is ready to serve.

### Entrees

Remove plastic lids on all items. Cover items with aluminum foil. Place the entrees in a 300 degree preheated oven. Reheating times may vary, depending on size, Italian pasta dishes may take longer, depending on your oven, so give yourself some extra time. Entrees may take approximately (45 minutes – 60 minutes) to reheat to 165 degrees.

### Side Dishes

Remove plastic lids on all items. Cover items with aluminum foil. Place the side dishes in a 300 degree preheated oven. Reheating times may vary, depending on size, stuffing and mashed potatoes (30–40 minutes) will take longer to reheat than the vegetables (20-30 minutes).

### Microwave Instructions

If you choose to reheat the side dishes in a microwave, place the items in a microwave safe container with a vented lid. Heat in 2 minute intervals until the side dishes are hot and ready to serve. Please note that microwave times may vary.

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