

THANKSGIVING

Menu

Reheating Instructions

Whole Turkey 12-14

Preheat oven to 300 degrees. Place 2 cups of turkey or chicken broth in the bottom of the roasting pan and cover with a foil tent. Place the turkey in the oven and reheat for 1 ½ to 2 hours. The Zallie's Fresh Kitchen team of Chefs recommend that you use a meat thermometer to determine the internal temperature of the turkey. We also recommend that you reheat the turkey to 165 degrees.

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.

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.

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, 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.

From all of us at



ZALLIE FAMILY *Markets*

We wish you a Happy Thanksgiving!