



Christmas Dinner #3 - Ham – Turkey – Baked Boneless Chicken ***Heating Instructions Dinner #3 (Serves 24 People)***

- The meat, potatoes, gravy, stuffing and vegetables in your meal are freshly prepared fully cooked food items and must be kept refrigerated until you are ready to reheat. They have been put into aluminum containers for your convenience.
- We recommend the following heating instructions for the best results.
- Be sure the racks in your oven are adjusted so that there is room for each item to sit on the racks.
- Do not put items directly on the bottom of the oven, as it will burn the food.
- Do not reheat food in aluminum pans on stove top.
- Place vegetables and gravy in pots for reheating on stove top.

Choose the cooking instructions in each step that pertains to the sides you have selected for your meal.
Preheat oven to 350° to ensure complete heating of your food.

1 Hour 30 Min. Before Meal

Ham - Place ham in the pan provided with the gold foil made into a loose fitting “tent” into the oven.

Mashed Potatoes - Place covered mashed potatoes into the oven.

Baked Boneless Chicken - Uncover your baked boneless chicken with cream sauce and place into oven.

Turkey - Place your turkey (keep covered) into oven.

10 Minutes later . . .

Sweet Potato Casserole - Put uncovered sweet potatoes casserole into oven.

20 Minutes later . . .

Mashed Potatoes - Remove mashed potatoes, stir slightly, recover with lid and return to oven.

Sweet Potato Casserole - Sweet potato casserole should remain in oven uncovered.

Baked Boneless Chicken - Should remain in oven uncovered.

Turkey - Should remain covered in the oven.

Stuffing - Uncover stuffing and place into oven.

20 Minutes later . . .

Ham - Remove foil tent from your ham and return to oven.

Mashed Potatoes - Remove mashed potatoes, stir slightly, recover and return to oven.

Sweet Potato Casserole - Should remain in oven uncovered.

Bake Boneless Chicken - should remain in oven uncovered.

Turkey – Should remain in the oven (keep Turkey covered).

Everything should remain in the oven at 350° for approximately 40 minutes more or until fully heated.

15 To 20 Min. Before Meal

Gravy and Vegetables

Vegetables - Empty the entire contents of container into a pot and heat on stove top at medium heat 15 – 20 minute or until fully heated.

Gravy - Empty the entire contents of container into a pot and heat on stove top for 10-15 minutes on low heat or until fully heated stirring occasionally. ***Enjoy Your Meal!***

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IMPORTANT - DO NOT DESTROY – REHEATING INSTRUCTIONS