



fromage ★ charcuterie
picnic to pantry

RE-HEAT INSTRUCTIONS

Brie & Puff Pastry	Remove plastic lid and place frozen brie in the provided oven proof pan. Place in a pre-heated 350-degree oven and bake until pastry is golden brown. Approximately 30 minutes.
Artichoke Dip	Remove plastic lid and place dip in the provided oven-proof pan. Place into a pre-heated 350-degree oven and bake until top is golden brown. Approximately 20 minutes.
Dinner Rolls / Scones	Warm for 10-15 minutes in a 300-degree oven.
Turkey	Remove Turkey from fridge and bring to room temp (1-2 hours). Add turkey stock to roasting pan. Tent turkey with foil and place in preheated 350-degree oven for 30-45 minutes. Remove from oven and let stand for 1 hour.
Turkey Gravy	Pour gravy into saucepan. Bring to a low boil over medium heat.
Herb Roasted 1/2 Chicken	Place in oven proof dish and place in a 350-degree preheated oven for 20-25 minutes.
Green Bean Almondine	Remove plastic lid. Re-heat in 350-degree preheated oven for 20-25 minutes.
Maple Glazed Carrots	Remove plastic lid. Re-heat in 350-degree preheated oven for 20-25 minutes.
Roasted Brussel Sprouts	Remove plastic lid. Re-heat in 350-degree preheated oven for 10-15 minutes.
Butternut Squash Soup	Put soup into saucepan. Heat on stove top until hot.
Dressing w/ Sausage	Remove plastic lid. Bake in 350-degree preheated oven for 20-25 minutes.
Dressing w/ NO Sausage	Remove plastic lid. Bake in 350-degree preheated oven for 20-25 minutes.
Mashed Potatoes	Put in oven proof dish, cover and place in 350-degree preheated oven for 20-25 minutes.
Pies	Cover with foil and place warm oven for 15 minutes.