Holiday Meal Heating Instructions

Premium Smoked Or Roasted Turkey

Preheat oven to 325° F. Remove outer and inner bags placing turkey and juices in large roasting pan, breast side up, on flat rack in shallow roasting pan 2 to 2½ inches deep. DO NOT stuff. Brush or spray skin lightly with vegetable or cooking oil for best appearance. Insert oven-safe meat thermometer deep into the thigh without touching the bone. Reheat uncovered on lower rack in oven for 2-2.5 hours. Begin checking the turkey for doneness about 30 minutes before the recommended cook time. Your turkey is done when the meat thermometer reaches 165°F in thigh. Let rest 10-15 minutes before cutting.

Spiral Sliced Ham

Preheat oven to 325°. Your Spiral Sliced Ham is fully cooked. To heat ham, remove from plastic bag and place ham in roasting pan in heated oven for 15 minutes per pound, until ham reaches internal temp of 140°. If you want your ham glazed, please follow instructions on the glaze packet. Let stand for 15 minutes before carving.

Meals for 2

Oven: Preheat oven to 325°. Heat Rotisserie Turkey and Spiral Sliced Ham in container. Remove lid and cover with foil. Heat in oven for 10-15 minutes until the turkey's internal temperature of 165° and the ham's internal temperature of 140° is reached.

Microwave: Heat for 3-4 minutes until the turkey's internal temperature of 165° and the ham's internal temperature of 140° is reached.

Creamy Mashed Potatoes and Homestyle Gravy

Stovetop: Fill a large pot halfway with approximately 6 quarts of cold water. Place mashed potatoes and/or gravy into the water making sure they are fully immersed. Place pan on stove top on medium low heat to gently heat product. Periodically during the heating process, use tongs to carefully move the bags, making sure they do not stick to the bottom of the pan. Simmer for about 20 minutes. Drain water and use tongs to remove bag. Using oven mitts, massage bag to stir contents and ensure even heat distribution. Cut a corner from the bag. While wearing oven mitts, squeeze contents into a serving dish.

Microwave: Cut one end of the bag open. Empty contents into a large microwave-safe container. Cover with plastic wrap and poke 5 small holes toward the center. Heat on high for 5 minutes then serve.

Buttered Sweet Corn, Seasoned Green Beans, and Macaroni & Cheese

Stovetop: Place inner pouch in pot of simmering water for: Seasoned Green Beans: 4-6 minutes, Buttered Sweet Corn: 8-10 minutes, Macaroni & Cheese: 11-13 minutes. After heating, knead pouch for 5 seconds, let product stand for 1-2 minutes and then carefully open.

Microwave: Knead inner pouch prior to opening. Pour contents into microwave-safe dish. Loosely cover and heat for: Seasoned Green Beans: 2 ½-3 ½ minutes, Buttered Sweet Corn: 3-4 minutes, Macaroni & Cheese: 3 ½ - 4 ½ minutes, stirring halfway through. Let product stand for 1-2 minutes before serving.

All Other Sides

Preheat oven to 325°. Sides are in microwave safe and oven safe containers.
Oven: Remove lids, cover with foil and heat for 15–20 minutes until the desired temperature is reached.

Microwave: Remove lids, cover to prevent splattering and heat for 2-3 minutes. Stir and continue cooking until desired temperature is reached. Product should reach at least 160° for optimum flavor and safety.

Bakery Fresh Butter & Egg Rolls

Preheat oven to 300°. To heat , remove from plastic bags and place rolls on tray in heated oven for 3-5 minutes.

Thank you for your Holiday Meal order. For questions, visit mypricechopper.com or contact your local Price Chopper deli.

PASS the GOOD STUFF

PRICE CHOPPER