

Preparation Instructions & Allergens

Cook

These dishes are raw and require cooking.

Stuffed Turkey Breast*



375°
DEGREES



1:30
HOURS



165°
INTERNAL TEMP

Preheat oven to 375°F. Transfer stuffed turkey breast to a greased baking dish or roasting pan. Drizzle olive oil over the top of the turkey breast and season with salt and pepper. Bake for about 1.5 hours or until skin is golden and meat reaches an internal temperature of 165°F. Start checking the temperature at 1 hour of cooking. (If skin starts to get too dark, cover with foil and continue baking.)

Crab-Topped Salmon*



375°
DEGREES



25-30
MINUTES



145°
INTERNAL TEMP

Remove plastic lid. Preheat oven to 375°F. Bake salmon for 25-30 minutes or until it reaches an internal temperature of 145°F.

Herb Salmon



375°
DEGREES



15-20
MINUTES



145°
INTERNAL TEMP

Remove plastic lid. Preheat oven to 375°F. Bake salmon for 15-20 minutes or until it reaches an internal temperature of 145°F.

*Allergens

Argentine Red Prawn Platter– Contains: Shellfish (prawns)

Bourbon-Maple Sweet Potatoes– Contains: Cows' milk, tree nuts (pecans)

Butternut Bisque– Contains: Cow's milk

Cornbread & Sausage Stuffing– Contains: Cow's milk, wheat, eggs

Crab Cakes– Contains: Shellfish (crab), wheat, cow's milk, eggs

Crab-Topped Salmon– Contains: Fish (salmon and anchovy), shellfish (crab), cow's milk, egg, soy, wheat

Cucumber Dill Salad– Contains: Cow's milk

Fresh Prep Veggie Tray– Contains: Egg, soy

Ginger Carrot Soup– Contains: Tree nuts (coconut)

Herb Stuffing– Contains: Wheat, egg, cow's milk

Herbed Salmon Fillet– Contains: Fish (salmon), cow's milk, egg, soy

Lobster Cakes– Contains: Shellfish (lobster), wheat, cow's milk

Maine Lobster Tails– Contains: Shellfish (lobster)

MontAmore Mac & Cheese– Contains: Cow's milk, wheat

Mushroom Gravy– Contains: Cow's milk, wheat

Roasted Turkey Holiday Meal– Contains: Cow's milk, wheat, egg, tree nuts (pecans)

Seafood Trio Platter– Contains: Shellfish (prawns, crab)

Smoked Turkey Holiday Meal– Contains: Cow's milk, wheat, egg, tree nuts (pecans)

Stuffed Turkey Breast– Contains: Wheat

Stuffed Turkey Breast Meal– Contains: Cow's milk, wheat, egg, tree nuts (pecans)

Turkey Breast Meal– Contains: Cow's milk, wheat, egg

Turkey Gravy– Contains: Cow's milk, wheat

Whipped Cream– Contains: Cow's milk

Yukon Mashed Potatoes– Contains: Cow's milk



Scan to see full ingredients list



Reheat




These dishes are pre-cooked and ready-to-heat.

Whole Smoked or Roasted Turkey

| | | |
|---|---|---|
|  325° DEGREES |  2:00 HOURS |  165° INTERNAL TEMP |
|---|---|---|

Preheat oven to 325°F. Remove turkey from packaging in a clean sink to catch any liquid. Place turkey in the included oven-safe bag and seal with tie - this helps keep your turkey moist. Place turkey in the provided roasting pan and heat in the oven for about two hours or until you reach an internal cooking temperature of 165°F. Transfer turkey to serving dish or cutting board, tent with foil and allow to rest about 20 minutes. Juices in the bag can be used to make gravy. Cook stuffing separately.

Mashed Potatoes* Stuffing Bourbon-Maple Sweet Potatoes* Macaroni & Cheese*

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|---|--|---|
|  350° DEGREES |  35-45 MINUTES |  165° INTERNAL TEMP |
|---|--|---|

Remove plastic lid and cover with foil. Bake in a 350°F oven for 35-45 minutes, stirring halfway through cooking time, until you reach an internal temperature of 165°F.

Roasted Brussels Sprouts Roasted Carrots & Parsnips Braised Red Cabbage

| | | |
|---|--|---|
|  350° DEGREES |  20-30 MINUTES |  165° INTERNAL TEMP |
|---|--|---|

Remove plastic lid and cover with foil. Bake in a 350°F oven for 20-30 minutes, stirring halfway through cooking time, until you reach an internal temperature of 165°F.




2-3 Person Turkey Meal*

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|---|---|---|
|  350° DEGREES |  30 MINUTES |  165° INTERNAL TEMP |
|---|---|---|

Preheat oven to 350°F. Remove plastic lid, cranberry sauce and gravy from the pan. Spread the other items out in the pan they came in and cover with foil. Bake for about 30 minutes. Heat gravy separately on the stove or in a microwave-safe dish.

Or build individual plates of the meal, top with gravy, and microwave until heated through.

Lyonnise Potatoes

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|--|---|--|
|  350° DEGREES |  25-35 MINUTES |  165° INTERNAL TEMP |
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Remove plastic lid and cover with foil. Bake in a 350°F oven for 25-35 minutes, stirring halfway through cooking time, until you reach an internal temperature of 165°F.

Gravy* Ginger Carrot Soup* Lobster Bisque* Butternut Squash Bisque*

Stove: Empty into a pot and heat on the stove over low heat, stirring regularly, until it reaches a simmer.

Microwave: Transfer to a microwave safe dish and heat in 1-2-minute increments stirring in between until hot.

Crab Cakes* Lobster Cakes*

Gently press cakes into patties about 1½-2-inches thick. Fry in a small amount of oil in a non-stick pan over medium heat until browned on both sides. Serve with your favorite sauce or aioli.

* See allergens on reverse 