

Wegmans 2020 Classic Turkey Dinner Heating Instructions

***IMPORTANT NOTE: All catering items listed below are on the oven ready pan/tray, to be used in conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container.**

FULLY COOKED WHOLE PLAINVILLE FARMS TURKEY

Total reheating time 2 to 2 1/2 hours

Conventional Oven:

Preheat oven to 325°F. Remove plastic bag. Place turkey in **your own** roasting pan and add 2 cups of water or chicken broth to the bottom of the pan. Cover loosely with foil and bake for 1 ½ hours. Remove foil; baste the turkey with juices from the pan.

Bake an additional 30 minutes uncovered until the turkey is browned and the internal temperature in the thickest part of the breast reaches 135 °F. Remove turkey from the oven and let sit for 15 minutes before carving. This will allow the turkey to set and maintain its juices.

TURKEY GRAVY

Stove top: Heat in saucepan on medium stirring occasionally, until simmering and gravy runs smooth.

MASHED SWEET POTATOES (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 45 minutes, stir and continue to bake for 10 minutes, or until reaching an internal temperature of 165°F. Refrigerate unused portion.

MASHED POTATOES (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 45 minutes, stir and continue to bake for 10 minutes, or until reaching an internal temperature of 165°F. Refrigerate unused portion.

GREEN BEAN AND MUSHROOM CASSEROLE WITH CRISPY ONIONS (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 20 minutes, stir and bake covered for an additional 15 minutes, remove foil, stir, add onion topping, and bake uncovered for an additional 15 min. or until reaching an internal temperature of 165°F. Refrigerate unused portion.

HERB BREAD STUFFING (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Cover container with aluminum foil and place on a baking sheet. Bake for 30 min., remove foil and continue to bake uncovered for 20 minutes, or until reaching an internal temperature of 165°F. Refrigerate unused portion.

Always exercise caution when handling hot pans.

Dinner
Timetable





Classic Turkey Dinner Timetable

Standard ovens may not have the capacity to fit all items at the same time.
Use this guide as a general reference.

Since oven wattage varies, cooking times may require adjusting.

For crispier turkey we suggest cooking your turkey an additional 15 minutes
uncovered

Note: Must remove plastic lids and seals before placing in oven.

Preheat Oven to 325°	Expected Meal Time								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
	Place items in oven, or stove top at the following times								
Plainville Cooked Turkey	9:30 AM	10:30 AM	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM
Mashed Sweet Potatoes	11:05 AM	12:05 PM	1:05 PM	2:05 PM	3:05 PM	4:05 PM	5:05 PM	6:05 PM	7:05 PM
Mashed Potatoes	11:05 AM	12:05 PM	1:05 PM	2:05 PM	3:05 PM	4:05 PM	5:05 PM	6:05 PM	7:05 PM
Green Bean Casserole	11:10 AM	12:10 PM	1:10 PM	2:10 PM	3:10 PM	4:10 PM	5:10 PM	6:10 PM	7:10 PM
Herb Bread Stuffing	11:10 AM	12:10 PM	1:10 PM	2:10 PM	3:10 PM	4:10 PM	5:10 PM	6:10 PM	7:10 PM
Turkey Gravy- <i>stove top</i>	11:55 AM	12:55 PM	1:55 PM	2:55 PM	3:55 PM	4:55 PM	5:55 PM	6:55 PM	7:55 PM

To microwaving sides:

Transfer to your own microwave safe container and heat until hot