

• HOLIDAY MEAL • REHEATING GUIDE

TURKEY

Every Diestel oven-roasted turkey comes with its own heating instructions. Here at Metropolitan Market, we have found our own ideal way. Feel free to choose either method.

To enjoy a moist and tender turkey, just remove the chilled bird from the bag, then heat by following these simple instructions.

Leave nylon truss on legs. Truss is oven-safe and can withstand oven temperatures up to 450°F. Place in the roasting pan provided, cover loosely with foil, and heat in a preheated 325°F oven. Turkey will brown naturally.

Approximate heating time for a 10-lb. turkey is 1 to 1.25 hours.

Note: While this oven-roasted turkey is fully cooked, we recommend heating to taste. When using a meat thermometer, heat to suggested internal temperature of 165°F. Let stand 10-15 minutes before carving.

TURKEY BREAST

Unwrap any plastic surrounding the turkey breast. Place in roasting pan with small amount of chicken or vegetable broth in bottom of pan. Cover pan with foil and heat in 325°F oven until turkey reaches an internal temperature of 165°F.

KUROBUTA HAM *Available in December*

Remove ham from the refrigerator at least 45 minutes prior to cooking and bring to room temperature. Preheat oven to 275°F. Remove the wrapping. Place ham in a roasting pan and cover loosely with aluminum foil. Heat for approximately 12-15 minutes per pound. Remove from the oven when the center of the ham reaches 135°F. For best results, use a meat thermometer. Allow ham to rest tented with foil for an additional 15-30 minutes. Carve and serve.

Note: Cooking time may vary with size and temperature of ham.

PRIME RIB *Available in December*

Preheat oven to 350°F. Remove plastic and foil from around the prime rib and place in provided pan with any liquids from package, plus one cup of water. Cover and seal with aluminum foil. Heat in oven for approximately 1.5 to 2 hours to reach 165°F (well done) or until your personal preferred doneness. Remove foil and let rest at least 15 minutes prior to carving.

LEG OF LAMB *Available in December*

Preheat oven to 350°F. Remove plastic and foil from around the leg of lamb and place in provided pan with any liquids from package, plus one cup of water. Cover and seal with aluminum foil. Heat in oven for approximately 1.5 to 2 hours to reach 165°F (well done) or until your personal preferred doneness. Remove foil and let rest at least 15 minutes prior to carving.

CRANBERRY HAZELNUT EN CROUTE

Preheat oven to 300°F. Remove from packaging and place on a parchment-lined sheet pan. Heat for 30 minutes.

SIDE DISHES

Before heating, remove plastic lids from oven-safe containers. For best results, place containers on the middle rack of oven to distribute heat evenly.

Yukon Gold Garlic Mashed Potatoes, Sage Stuffing, Green Chile Cornbread Casserole, Quinoa Stuffing, Scalloped Potatoes Au Gratin, Yams and Cranberries, Creamed Spinach

Preheat oven to 350°F. Heat for 25-30 minutes, or until food reaches an internal temperature of 165°F.

Herbed Green Beans, Roasted Brussel Sprouts

Stovetop method (recommended): Remove from container.

In a sauté pan, stir over medium heat for 6-8 minutes.

Oven method: Preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach an internal temperature of 165°F. (If you prefer your vegetables less done, cook for a little less time.)

Yorkshire Pudding *Available in December*

Preheat oven to 300°F. Heat for 1-2 minutes.

Gravy, Porcini Mushroom Gravy

Remove from container. In a sauté pan, stir over medium heat for 6-8 minutes.

Dinner Rolls

Preheat oven to 300°F. Place on a cookie sheet and heat for 5-7 minutes.

BUFFET OPTION

Our meals are fully cooked and all entrees can be sliced and served cold.

We recommend heating all meats and hot side dishes to an internal temperature of 165°F.

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