

# • 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.**

Admiral  
206.937.0551

Kirkland  
425.454.0085

Magnolia  
206.283.2710

Mercer Island  
206.232.2577

Proctor  
253.761.3663

Sammamish  
425.295.0456

Sand Point  
206.938.6600

Uptown-Queen Anne  
206.213.0778

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# • HOLIDAY MEAL • INGREDIENTS

## MAIN DISHES

### Diestel Oven-Roasted Turkey

Free-range turkey (pre-cooked), water, sea salt, evaporated cane juice, sodium carbonate, natural flavoring, organic caramel color.

### Oven-Roasted Turkey Breast

Turkey breast (pre-cooked), salt, pepper, turkey broth, sea salt, evaporated cane juice, sodium carbonate, natural flavoring, organic caramel color.

### Leg of Lamb

Lamb, salt, pepper, rosemary.

### Prime Rib

USDA Choice, Painted Hills Natural Boneless Ribeye Roast, coarse sea salt, coarse black pepper.

### Kurobuta Ham

#### (Hardwood Smoked/Fully Cooked)

Berkshire pork, water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrite.

### Cranberry Hazelnut en Croute

Wheat gluten and flour, safflower oil, cranberries, ginger, hazelnuts, yeast extract, barley malt, dried apples, garlic, onion, yellow pea flour, sesame oil, lemon, sea salt, carrageenan, red wine, tomato paste, pepper, smoke, sage, rosemary, paprika, potato, puff pastry.

**Contains: wheat, tree nuts.**

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## SIDE DISHES

### Yukon Gold Garlic Mashed Potatoes

Yukon Gold potatoes, butter, sour cream, chopped garlic, salt, white pepper, olive oil, canola oil.

**Contains: milk, soy.**

### Scalloped Potatoes Au Gratin

Potatoes, cream, milk protein, guar gum, tapioca starch, sunflower oil, garlic, salt, xanthan gum, corn starch, spices, asiago cheese.

**Contains: milk.**

### Sage Stuffing

Bread, garlic, celery, onion, oil, butter, turkey broth, salt, pepper, sage.

**Contains: wheat, soy, milk.**

### Green Chile Cornbread Casserole

Creamed corn, corn, green chiles, cornbread mix (stone ground cornmeal, stone ground whole wheat pastry flour, cane sugar, buttermilk powder, sea salt, baking powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate] and baking soda), butter, sour cream, egg, asiago cheese. Contains less than 2% spices.

**Contains: egg, milk, wheat.**

### Quinoa Stuffing

Quinoa, peas, eggless mayo (canola oil, water, white vinegar, organic sugar, salt, modified food starch, pea protein, spice, beta carotene), masa corn flour, flax seeds, garlic, vegetable oil, olive oil, lemon, citric acid, salt, herbs, carrot, spices.

### Gravy

Turkey stock, wheat flour, non-fat dry milk, spices.

**Contains: wheat, milk, soy.**

### Porcini Mushroom Gravy (vegan, gluten-free)

Water, mushrooms, onion, canola oil, corn starch, sugar, spices, vinegar.

### Cranberry Sauce

Cranberries, sugar, water, orange zest.

### Creamed Spinach

Spinach, cream cheese, onion, sour cream, butter, garlic, parmesan cheese. Contains less than 2% spices.

**Contains: milk.**

### Herbed Green Beans

Green beans, garlic, olive oil, spices, canola oil, parsley, salt, pepper.

**Contains: milk.**

### Green Beans Amandine

Green beans, onion, canola oil, olive oil blend, almonds, minced garlic in water, salt, pepper.

**Contains: tree nuts.**

### Roasted Brussels Sprouts

Roasted brussels sprouts, salt, pepper, olive oil.

### Yams and Cranberries

Yams, brown sugar, heavy cream, butter, margarine, dried cranberries, canola oil, extra virgin olive oil, salt, pepper.

**Contains: milk, soy.**

### Cranberry Kale Salad

Kale, parmesan cheese, canola oil, olive oil, lemon juice, dried cranberries, almonds.

**Contains: tree nuts.**

### Fall Waldorf Salad

Apples, goat cheese, celery, eggless mayo, dried cranberries, hazelnuts, Italian parsley, sherry vinegar.

**Contains: milk, tree nuts.**

### Winter Wild Rice Salad

Barley, wild rice, butternut squash, dried cranberries, pecans, onion, parsley, maple syrup, brown sugar, orange juice, apple cider vinegar, orange oil, canola oil, salt, black pepper, thyme.

**Contains: tree nuts.**

### Roasted Garlic Aioli

Mayonnaise, roasted garlic, lemon juice, sweet pickle relish.

**Contains: egg.**

### Yorkshire Pudding

Flour, egg, milk, vegetable oil, butter.

**Contains: wheat, milk, egg.**

### Dinner Rolls

Unbleached enriched wheat flour, yeast, milk, water, eggs, butter, sea salt, poppy seeds, sesame seeds.

**Contains: wheat, milk, eggs.**

### Pumpkin Pie

Pumpkin puree, evaporated milk, sugar, whole eggs, wheat flour, brown sugar, palm oil, salt, cinnamon, ginger.

**Contains: milk, wheat, eggs.**