



2021

Instruction Sheet

(Refrigerate all Food Items Upon Delivery!)

*You can access additional copies of this instruction sheet by scanning the QR code on your box or at the top of this page. Also available by scanning the code you will find some video instruction for preparing your meal. All items can be served from the disposable pans or you can transfer to your desired serving dishes. If transferring food, be **VERY CAREFUL** as many items will be hot. **Bold** food items in the instructions below will correspond to the food items in your party pack box.*

Salad / Bread

1. **Toss Greens Salad** is prepared and ready to toss and serve with **Ranch Dressing**.
2. **Sweet Potato Wheat Loaf** can be served at room temperature or can be warmed if desired. To warm, place on cookie sheet and cover with foil. Heat at 350 for 8-10 minutes making sure not to overheat. Serve with **Butter**.

Dinner

1. Bake **Turkey** covered at 350 for 30-35 minutes.
2. **Mashed Potatoes** have been cooked and need to be reheated. Bake uncovered at 350 for 35-40 minutes. Stir once half way through cooking.
3. **Turkey Gravy** needs to be microwaved until hot, 30 seconds at a time stirring between each 30 second interval. Or, pour into a pot and heat at medium stirring often until hot.

4. Find both **Stuffing Liquid** containers. Remove lids and whisk gently with a fork for 10 seconds. Pour both containers of liquid mixture over **Stuffing** and stir together. Bake at 350 uncovered for 30 minutes. Increase oven temperature to 400 and bake for an additional 5-10 minutes until the top is golden and at your desired doneness.
5. **Green Beans** bake uncovered at 350 for 35-40 minutes until hot. Stir a few times while cooking.
6. Bake **Sweet Potato Souffle** uncovered at 350 for 30-35 minutes.

Dessert

1. **Pumpkin Pie** is baked and ready to serve. Each pie will cut into 8 slices. Serve with **Whipped Cream** on top.