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*Freshest Gatherings*  
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# Thank You

**for making Fresh Thyme part  
of your Holiday Celebration!**

We're honored to provide your holiday meal, and we hope it brings joy and warmth to your table. From our Fresh Thyme family to yours, we wish you a holiday filled with happiness and delicious moments.



# Turkey Holiday Meal Heating Instructions

*Serves 6 people*

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## **TURKEY:** *Oven*

Preheat oven to 325°F. Remove turkey from plastic overwrap and place into roasting pan. Pour 2 cups of chicken or turkey broth in bottom of roasting pan. Roast uncovered for approximately 1 ½ hours. Rest 15 minutes before carving.

## **GRAVY:** *Stovetop*

Empty contents into a small size saucepan, heat gravy on medium until it comes to a simmer. Continue to cook for 2 minutes.

## **GRAVY:** *Microwave*

Empty contents into a microwave safe bowl. Heat for 2 minutes, stir, and continue to heat for an additional 1 minute.

## **MASHED POTATOES:** *Stovetop*

Transfer mashed potatoes into a medium size saucepan. Heat mashed potatoes on medium, stirring occasionally, for approximately 6 minutes.

## **MASHED POTATOES:** *Microwave*

Remove film and transfer mashed potatoes into a microwave safe bowl (can also be heated in original container). Heat for 3 minutes, stir, and continue for an additional 1 to 2 minutes.

## **STUFFING:** *Oven*

Preheat oven to 325°F. Transfer stuffing into an appropriately sized baking dish. Cover with aluminum foil. Bake for 20 minutes, uncover and continue to heat for 10 minutes.

## **STUFFING:** *Microwave*

Remove film and transfer stuffing into a microwave safe bowl (can also be heated in original container). Heat for 3 minutes, stir, and continue for an additional 2 minutes.

*Mashed potatoes, gravy, and stuffing should be heated to a minimum internal temperature of 160°F.*