

# ROOTED IN TRADITIONS

Thanks for letting Fresh Thyme be part of your holiday traditions! From our family to yours, may your season be filled with joy, warmth, and plenty of delicious moments.



**FRESH THYME**  
MARKET®

# Turkey Holiday Meal Heating Instructions

*Serves 6 people*

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## **FULLY COOKED FRICK'S TURKEY**

Preheat oven to 350°F. Remove turkey from packaging and trim away any excess neck skin, if desired. Place turkey, breast side up, in a roaster or shallow roasting pan. Add approximately 1 cup of water to the pan, or just enough to cover the pan bottom. Cover tightly with aluminum foil to prevent over-browning. Heat turkey in center of oven at 350°F until a meat thermometer, not touching any bone, registers at 145°F in deepest part of the breast. Estimated heating time of 2 hours. Remove from oven and let stand 20 minutes before carving.

## **TURKEY GRAVY**

Place Gravy in a saucepan and heat over medium-low temperature, constantly stirring to prevent burning. Bring Gravy to a boil and remove from heat. Serve while still warm.

## **GRUYERE & GARLIC MASHED POTATOES**

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached.

## **CORNBREAD & SAUSAGE STUFFING**

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached.

## **GREEN BEAN ALMONDINE**

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 15 minutes or until an internal temperature of 165°F is reached.

## **RAINBOW CARROTS WITH LEMON HERB BUTTER**

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached. Stir and allow to sit for 5 minutes before serving.