

OUR THANKS

We are truly honored to share Thanksgiving with you, our friends & family, on this day of gratitude.

Happy Holidays,
Mickey, Jo, Michael
& Crew

INSTRUCTIONS:

Keep food and dessert refrigerated until ready to serve. **Heat food to 165°F (internal) before serving.**

Vegan Thanksgiving Carryout

REHEATING INSTRUCTIONS

ENTREES

Comes with Green Bean Amandine side.

VEGGIE ROAST, WELLINGTON: *Microwave*

1. Transfer to microwave-safe dish, or heat in container (containers are BPA free and suitable for microwave).
2. Remove lid from sauce/gravy prior to heating.
3. Heat on high setting for 1:30–2:00 min., to internal temperature of 165°F.
4. Monitor to avoid overheating.

VEGGIE ROAST, WELLINGTON: *Conventional Oven*

1. Remove sauce/gravy and set aside.
2. Transfer entree to oven-safe baking sheet.
3. Heat in a preheated 350°F oven for 15–20 min., to internal temperature of 165°F.

MUSHROOM LENTIL LOAF: *Microwave*

1. Remove white truffle mushroom sauce and set aside.
2. Transfer food to microwave-safe dish or heat in container (container is BPA free and suitable for microwave heating).
3. Heat on high for 1:30–2:00 min., to internal temperature of 165°F.
4. Monitor to avoid over heating.
5. Pour white truffle mushroom sauce on loaf.

DINNER PACKS

Comes with multiple side items.

VEGGIE ROAST, WELLINGTON: *Microwave*

1. Remove cranberries and set aside.
2. Transfer to microwave-safe dish, or heat in container (containers are BPA free and suitable for microwave heating).
3. Remove lid from sauce prior to heating.
4. Heat on high setting for 2:00–2:30 min., to internal temperature of 165°F.
5. Monitor to avoid over heating.
6. Add cranberries before serving.

VEGGIE ROAST, WELLINGTON: *Conventional Oven*

1. Transfer entree to oven-safe baking sheet.
2. Heat in a preheated 350°F oven for 15–20 min., to internal temperature of 165°F.
3. Heat remainder of items using microwave heating instructions at right.

TO WARM APPLE PIE

Heat for 5 – 10 minutes in a conventional oven at 350°F.

FAMILY PACKS

VEGGIE ROAST, WELLINGTON: *Microwave*

1. Remove sauce/gravy pouch and set aside.
2. Transfer food to microwave-safe dish or heat in container (containers are BPA free and suitable for microwave).
3. Heat on high for 5:00–7:00 min., to an internal temperature of 165°F.
4. Monitor to avoid over heating.

VEGGIE ROAST, WELLINGTON: *Conventional Oven*

Please see Dinner heating instructions at lower left.

MUSHROOM LENTIL LOAF: *Conventional Oven*

1. Preheat Oven to 350°F.
2. IMPORTANT — remove plastic lid, remove sauce pouch from container.
3. Seal top of loaf pan with aluminum foil.
4. Heat 40 min., to an internal temperature of 165°F.
5. Remove from oven, pour reheated white truffle mushroom sauce on top.

HEAT SAUCE/GRAVY SEPARATELY.

Option 1: Fill a pot half way with water, bring to boil. reduce heat. slowly drop sealed pouch into water. Heat for 10–15 min., to an internal temperature of 165°F.

Option 2: Cut open pouch, empty into saucepan. Heat on stove top set to low, heat to internal temperature of 165°F. Stir to prevent scorching.

Option 3: IMPORTANT — puncture or clip off a corner of pouch for venting. Place pouch in microwave-safe bowl. Heat pouch in microwave for 30 seconds, then in 15 second increments, to internal temperature of 165°F. Remove, cut open a corner of pouch and pour into a container for serving. Contents will be hot.

SIDE ITEMS

STUFFING, SWEET POTATOES, GRAVY: *Microwave*

1. Transfer to microwave-safe dish or bowl.
2. Heat for 1:00–2:00 min., to internal temperature of 165°F.
3. Monitor to prevent over heating.

GRAVY: *Stove Top*

1. Transfer to sauce pan.
2. Heat over low heat, stirring frequently, to internal temperature of 165°F.

JALAPEÑO CORN FRITTERS: *Conventional Oven*

1. Spread on baking sheet in single layer.
2. Reheat for 15 minutes at 350°F.