



# REHEATING INSTRUCTIONS

*For Prepared Holiday Dishes*

The Main Dish | Traditional Sides | Organic Pies

**COOPPORTUNITY**  
MARKET

## THE MAIN DISH

### **Organic Oven Roasted Whole Turkey:**

Remove turkey from refrigerator. Turkey should sit at room temperature for 30 minutes to one hour prior to being placed in oven.

Preheat oven to 350°F. In a roasting pan, add 1 cup of stock or water and place turkey on a wire rack or on top of chopped root vegetables. Cover turkey with foil and bake for 1-2 hours depending on weight (6-10lbs for 1 hour; 10-12lbs for 1-1¼ hours; 12-14lbs for 1¼ - 1½ hours). Let rest for 10-15 minutes before carving.

### **Organic Oven Roasted Turkey Breast:**

Remove turkey from refrigeration. Turkey should sit at room temperature for 30 minutes to one hour prior being placed in oven. Preheat oven to 325°F. Place in pan and cover with foil. Heat for 15-30 min depending on the size of the piece. Let rest for 10-15 minutes before carving.

### **Black Pepper Sirloin:**

Preheat oven to 250°F. Place on a wire rack on a baking sheet. Place the steak in the oven, allowing it to warm through. Sear the steak. Heat a few tablespoons of cooking oil in a skillet; meanwhile, pat the steak dry. Once the oil begins to smoke, add the steak to the skillet, and sear each side for 60 to 90 seconds. Both sides should be brown and crisp. Remove the steak from the heat, and let it sit for about five minutes before eating.

### **Chargrilled Salmon:**

Preheat oven to 275°F. Cover the salmon loosely with aluminum foil to prevent the edges from drying out. Place the cooked salmon on a baking sheet. Put in the oven for about 15 minutes, until the salmon reaches an internal temperature of 125 to 130°F.

### **Bone-In Spiral Ham:**

Preheat oven to 325°F. Remove ham from packaging. Arrange ham on a rack fitted into a roasting pan. Add ¼ inch water to bottom of the roasting pan and cover pan with aluminum foil. Bake 35 to 45 minutes, or until heated through.

### **Roasted Cauliflower:**

Preheat oven to 375°F. Remove cauliflower from packaging and arrange in a baking dish. Place in the oven for 15 to 20 minutes until heated through.

## TRADITIONAL SIDES

**Traditional Organic Stuffing:** Preheat oven to 325°F. Transfer to a casserole dish and heat uncovered for 15-20 minutes. Add broth if stuffing seems dry.

**Organic Cornbread Stuffing:** Preheat oven to 325°F. Transfer to a casserole dish and heat uncovered for 15-20 minutes. Add broth if stuffing seems dry.

**Organic Wild Mushroom Stuffing:** Preheat oven to 325°F. Transfer to a casserole dish and heat uncovered for 15-20 minutes. Add broth if stuffing seems dry.

**Organic Turkey Gravy:** Place gravy in a saucepan with 2 tablespoons of water. Cover and heat on stovetop on low.

**Organic Mushroom Gravy:** Place gravy in a saucepan with 2 tablespoons of water. Cover and heat on stovetop on low.

**Organic Cranberry Relish:** Transfer to serving dish and enjoy cold.

**Organic Mac & Cheese:** Preheat oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-25 minutes.

**Organic Vegan Mac & Cheese:** Preheat oven to 350°F. Transfer to a casserole dish and cover with foil. Heat for 20-25 minutes.

**Organic Roasted Brussels Sprouts:** Preheat oven to 325°F. Spread vegetables onto a cookie sheet and bake for approximately 10 minutes.

**Organic Green Bean Almondine:** Preheat oven to 325°F. Spread vegetables onto a cookie sheet and heat in oven for approximately 10 minutes.

**Organic Mashed Potatoes:** Preheat oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-30 minutes.

**Organic Mashed Sweet Potatoes:** Preheat oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-30 minutes.

**Roasted Organic Butternut Squash:** Preheat oven to 325°F. Spread vegetables onto a cookie sheet and heat for approximately 10 minutes.

**Organic Roasted Root Vegetables:** Preheat oven to 325°F. Spread vegetables onto a cookie sheet and heat for approximately 20-30 minutes.