

## HOLIDAY MEAL

# **Reheating Instructions**

**Co-opportunity Santa Monica** 

1525 Broadway,

Santa Monica, CA 90404 310-451-8902

Open Daily: 7 am – 10 pm



Entrees * * * * *	Reheat Temperature
Organic Oven Roasted Whole Turkey	
Remove turkey from the refrigerator. Turkey should sit at room temperature for 30 minutes to one hour prior to being placed in the oven. Preheat the oven to 350°F.	350°F
In a roasting pan, add 1 cup of stock or water and place the turkey on a wire rack or on top of chopped root vegetables. Cover turkey with foil and bake for 1-1.5 hours depending on weight or until internal temperature is 165°F. Let rest for 10-15 minutes before carving.	
Organic Sliced Turkey Breast	
Preheat the oven to 350°F. Place fully cooked sliced turkey in a roasting pan. Add 2 cups of liquid (water, broth or wine), cover with foil then reheat in a 350°F oven for 8 minutes per pound of turkey or until internal temperature is 165°F. Remove foil for the last 15 minutes of baking for a nice golden color.	350°F
Vegan Mushroom Wellington	
Preheat the oven to 350°F. Place Vegan Mushroom Wellington on a sheet pan with foil. Heat for about 15-25 minutes until the filling is piping hot. Remove the foil about 10 minutes before the end of reheating so the pastry doesn't get soggy.	350°F

Pies *	* * * 0	Reheat Temperature
Organic Dutch Apple Pie		
Preheat the oven to 350°F. Set pies on a lined baking sheet and heat for appr 15-20 minutes.	oximately	350°F

## COPPORTUNITY

Need some last minute items? Stop by the Co-op!

## \* Holiday Hours \*

Thanksgiving November 28, 2024 7am-2pm

Christmas Eve December 24, 2024 7am-7pm

Christmas Day December 25, 2024 Closed

New Year's Eve December 31, 2024 7am-7pm

New Year's Day January 1, 2025 10am-7pm

### Sides \*

#### **Organic Traditional Stuffing**

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

#### **Organic Cornbread Stuffing**

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

#### Organic Green Bean Almondine

Preheat the oven to 325°F. Spread vegetables onto a cookie sheet and heat in the oven for approximately 10 minutes.

#### Macaroni and Cheese

Preheat the oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-25 minutes.

#### **Organic Mashed Potatoes**

Preheat the oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-30 minutes.

#### **Organic Mashed Sweet Potatoes**

Preheat the oven to 325°F. Transfer to a casserole dish and cover with foil. Heat for 20-30 minutes.

#### **Organic Roasted Brussels Sprouts**

Preheat the oven to 325°F. Spread vegetables onto a cookie sheet and heat for approximately 10 minutes.

#### **Organic Roasted Butternut Squash**

Preheat the oven to 325°F. Spread vegetables onto a cookie sheet and heat for approximately 10 minutes.

#### **Organic Cranberry Relish**

Transfer to a serving dish and enjoy cold.

#### **Organic Turkey Gravy**

Place gravy in a saucepan with 2 tablespoons of water. Cover and heat on stove top on low.

#### **Organic Mushroom Gravy**

Place gravy in a saucepan with 2 tablespoons of water. Cover and heat on stove top on low.







#### Scan the QR code to order or visit:

https://catering.coopportunity.com/holiday-menu/