

Holiday Dinner



Roasted Ontario Turkey, Gravy, Cranberry Orange Sauce, Rustic Mashed Potatoes (skin on), Green Beans with either Brown Butter Toasted Almond or Carmelized Onions, Rosemary Roasted Sweet Potatoes, Roasted Root Vegetables tossed in a Carrot Top Pistou, Roasted Chestnut & Sage Stuffing.

Heating Instructions:

OVEN TEMP 375° on Convection if you have the option. REMOVE items from the fridge 45 min prior to heating.

TURKEY - Cook uncovered for 15 - 20 min

STUFFING - Uncovered for 35- 45 min

SWEET POTATOES and ROAST VEGETABLES - Uncovered 15 min, then toss roasted vegetables in the Carrot Top Pistou.

GREEN BEANS - Place Butter and Almonds in the bottom of the pan, on medium heat, when melted add the beans and saute until warmed through. (Beans are already blanched)

GRAVY - Heat in a saucepan on the stovetop (Dark topping is the pan drippings and will incorporate when heated)

MASHED POTATOES - Bring a large pot of water to boil and insert the bag of mashed potatoes, reduce heat to simmer, should take about 25 min can sit for up to an hour.

* all times are approximate, as all ovens are slightly different. Convection mode is recommended.