



Reheating instructions for your Bennett's Thanksgiving Meal

- 1) Unwrap the turkey and let it sit at room temperature for 2 hours. Follow any instructions on the packaging.
- 2) Preheat your oven to 325 degrees Fahrenheit and position the oven rack low enough to allow for even heating.
- 3) Cover the turkey with foil and place it in the preheated oven for 1 hour and 15 minutes. The turkey has already been cooked; you're just heating it through.
- 4) While the turkey is heating, warm the gravy in a saucepan. If it's too thick, you can add a touch of broth (chicken, turkey, beef, or vegetable) to reach your desired consistency.
- 5) The stuffing, potatoes, and sweet potatoes will take between 30-40 minutes to come to temperature in a 325-degree oven. Keep them in their containers with the plastic top removed, and cover them loosely with foil.
- 6) Once everything has been pulled from the oven and the turkey is ready to carve, you can warm the rolls in the oven for 3-5 minutes until they're just warm.

NOTES

Consider using a quick-read oven thermometer to measure the temperature of the reheated items to ensure they are at a safe temperature. Alternatively, you can use microwave-friendly serveware to reheat the sides in a microwave.

These instructions are for reheating pre-cooked dishes, ensuring that your Thanksgiving meal is served at the right temperature and safe to eat.

Enjoy your Thanksgiving Day!



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