

# CHRISTMAS

# Heating Instructions

## Ham or Turkey Breast

Keep refrigerated until ready to heat. Preheat oven to 350°F. Heat covered pan until the internal temperature of the meat reaches 165°F, approximately 30 minutes. To help maintain moistness, add a few tablespoons of water to pan before heating. Heating times vary by oven.

## Brussels Sprouts, Garlic Parmesan Mashed Potatoes, Maple Mashed Sweet Potatoes, Potato Bake with Mustard & Cheddar, Quinoa & Kale Stuffing, and Sweet Potato Shepard's Pie

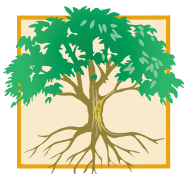
Keep refrigerated until ready to heat. Preheat oven to 350°F. Cut a one-inch slit in the lid of packaging to allow steam to escape. Heat for 25–35 minutes, or until internal temperature reaches 165°F. Heating times vary by oven.

## Orange Cranberry Sauce

Serve cold or at room temperature.

## Ginger Bourbon Ham Glaze or Mushroom Gravy

Keep refrigerated until ready to heat. On the stovetop, bring to a simmer while stirring in a heavy bottomed sauce pan over low heat. Serve immediately.



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