



# KOWALSKI'S THANKSGIVING LARGE TURKEY DINNER

Serves 10-12



## REHEATING INSTRUCTIONS

### WHOLE FULLY COOKED TURKEY

Keep refrigerated until ready to prepare. Melt 8 tbsp. butter.\* Remove turkey from packaging; place in foil roasting pan. Brush turkey with ½ of the melted butter; roast in a preheated **350°** oven, covered, for **1 hr.** Uncover turkey; brush with remaining butter. Continue roasting until a thermometer inserted into the thickest part of the thigh and breast, not touching bone, registers **135°** and skin is golden-brown. Remove from oven; cover loosely with foil and let rest for **at least 10 min.**

\*For a dairy-free turkey, substitute 6 tbsp. olive oil for the butter.

### SIDES

#### MASHED POTATOES • SAGE & ONION DRESSING • ROASTED MAPLE SWEET POTATOES

TO BAKE: Keep refrigerated until ready to prepare. Remove film from each pan\*; cover loosely with foil. Bake on a sheet tray in a preheated **350°** oven until heated to an internal temp. of at least **145°** (about **60-90 min.**), stirring halfway through. (For a crispier top on the dressing, remove foil halfway through.)

TO MICROWAVE: Keep refrigerated until ready to prepare. Remove film from each pan\*; cover with a paper towel. Microwave until heated to an internal temp. of at least **145°** (**5-10 min.**), stirring halfway through.

\*Pans are oven and microwave safe.

### POULTRY GRAVY

STOVETOP: Keep refrigerated until ready to prepare. Pour into a small saucepan; warm over **medium heat**, stirring frequently, until a thermometer registers an internal temp. of at least **145°** (**about 12-15 min.**). (Do not let thermometer touch bottom of saucepan.)

MICROWAVE: Keep refrigerated until ready to prepare. Pour into a microwave-safe dish; cover with a paper towel. Microwave until heated to an internal temp. of at least **145°** (**about 90 sec.**), stirring halfway through. If needed, continue heating in 30 sec. increments until temp. is reached.

### GREEN BEANS WITH SLIVERED ALMONDS

Keep refrigerated until ready to prepare. Remove film from microwave-safe pan; add ¼ cup water and cover with a paper towel. Microwave beans to desired tenderness (**8-10 min.**). Add butter or olive oil, if desired\*. Season with salt and pepper to taste; top with almonds.

\*To keep beans dairy free, use olive oil instead of butter.

### DINNER ROLLS

Remove rolls from bag; place on a sheet pan in a preheated **350°** oven. Bake for **8-10 min.**

### CRANBERRY RELISH

Keep refrigerated until ready to serve. Stir to combine; serve chilled.

### PIES

Keep pumpkin pie refrigerated until ready to serve; pecan pie may be refrigerated, but it is not required.

Cooking times are approximate. You may need to increase cooking time for a full oven or to account for differences in your kitchen equipment.

### PERSONALIZED MEAL PLANNING SCHEDULE

To serve your dinner at 6 p.m., put the turkey in the oven at 4:15 p.m., mashed potatoes at 4:30 p.m., etc. Using the chart below, fill in the time slots starting on the far right with the time you'd like to eat. Working to the left, fill in each time slot by the quarter hour.

EXAMPLE Time: 4:00 4:15 4:30 4:45 5:00 5:15 5:30 5:45 6:00

YOUR SCHEDULE Time: \_\_\_\_\_

	Preheat Oven	4:00	4:15	4:30	4:45	5:00	5:15	5:30	5:45	6:00
Turkey										Rest
Mashed Potatoes										
Sage & Onion Dressing										
Maple Sweet Potatoes										
Poultry Gravy										
Green Beans										
Dinner Rolls										

SERVE