



Thanksgiving Turkey Dinner

From all of us at Diablo Foods, it has been our pleasure to put together this Thanksgiving Dinner for your family and friends.

Things you need to know:

Unpack your box, and place everything, except your rolls, in the refrigerator. **Remember to take everything out of the refrigerator an hour before you begin to cook, to let it come to room temperature.**

Everything is already fully cooked to perfection. All you need to do, is reheat.

The black and gold container bottoms are microwaveable and oven safe, the lids are microwave safe.

The entire dinner can be hot, and ready to serve in about 2¼ hours.

Below, you will find a timeline with suggested reheating times, and methods. For the best results, we recommend that you cook everything in the oven, except the mashed potatoes. As oven temperatures and microwave powers vary, **please keep an eye on everything; you do not want to overcook anything.**

For dinner at 6 o'clock, follow this timeline.

3:00 Remove the bird from the refrigerator to allow it to come to room temperature.

4:00 **Turkey:** simply remove from bag, leaving nylon truss on. Place in the roasting pan and heat at **325° for approximately 2 hours**. Begin checking the temperature after 1½ hours. Your bird should be room temperature before reheating, and you should use a meat thermometer to see that the internal temperature is 160° before removing from the oven. Then let stand for five minutes before carving.

5:20 **Green Bean Casserole:** remove the lid and place in the oven for 30 minutes until hot and bubbling. Top with additional fried onions and bake 5–10 minutes until the top is brown and crispy.

5:25 **Stuffing:** take the lid off, and place stuffing in the oven. Cover tightly with foil for moister stuffing. For drier stuffing, leave uncovered until hot. It will be ready at 6:00 with the bird.

5:45 **Gravy:** begin to gently reheat on the stove.

5:46 **Mashed Potatoes:** the mashed potatoes are in a microwave/oven safe container. Loosen the lid and reheat in the microwave for 10 minutes, **stirring half way through**. For the oven, remove the lid and cover loosely with foil, until hot 30–40 minutes.

6:00 **Dinner Rolls:** take out of the package and pop in the oven until hot.

Two hours after you put the bird in, everything is now ready to come off the stove, out of the oven, and be served. **(Don't forget those rolls that you just put in the oven)**