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**Heating Instructions- Turkey Dinner for Eight**

Preheat the oven to 325 degrees.

The re-heating instructions are also located on the back of every turkey. Remove chilled (not frozen) bird from bag and follow these simple directions.

Leave the nylon truss on the legs, it is oven safe up to 450 degrees F. Place in a roasting pan and heat at 325 degrees F for 1 ¼ to 1 ½ hours or until the internal temperature is 165 degrees.

Let the turkey sit for 15 minutes before carving. As soon as you take the turkey out of the oven, put the side dishes in the oven to warm.

Place the foil covered pans of mashed potatoes, whipped sweet potato, bread stuffing, and green beans into the oven. Heat the side dishes for about 15-20 minutes or until the internal temperature reaches 165 degrees.

After the sides are removed from the oven, place the rolls into the oven for 3 minutes, then wrap them in a towel to keep them warm.

**Heating Instructions- Vegetarian Dinner for Eight**

Preheat the oven to 325 degrees.

Open the pan labeled Vegetable Loaf. Cover the pan with foil.

Place the foil covered pans of bread stuffing, whipped sweet potato, mashed potatoes, and green beans into the oven along with the pan of vegetable loaf. Pour mushroom gravy into a saucepan and heat on the stovetop.

Heat the loaf and side dishes for about 15-20 minutes or until the internal temperature reaches 165 degrees.

****After the sides are removed from the oven, place the rolls into the oven for 3 minutes, then wrap them in a towel to keep them warm.

Enjoy your meal!