

## **Cooked Whole Turkey & Turkey Breast Reheating Instructions**

*Turkey is fully cooked to an internal temperature of 165 degrees F. Please note: The meat may be slightly pink near the bone; this doesn't mean the turkey is undercooked or raw.*

1. Preheat oven to 350 degrees F.
2. We recommend leaving the turkey in the baking bag (which has cooking juice in it) and the foil pan. Or, you can remove the turkey from the bag, pour the juice over it, and cover the pan tightly with foil; **or** remove the turkey from the bag and the pan, put it in an oven-proof pan or dish, pour the cooking juice over it, and cover tightly with foil. You can also slice the turkey while it's cold, juice over it, and heat the slices in an oven-proof pan or dish for faster cooking.
3. Bake until the internal temperature reaches 165 degrees F. If you'd like, add up to a ¼-inch of extra water or broth to the pan or dish while baking. It takes about 15 minutes to reheat sliced turkey and 45-60 minutes to reheat a small turkey or turkey breast. Larger turkeys will take longer. Baking time will vary based on your oven.
4. When finished baking, carve, and serve. Spoon the cooking juices over the sliced turkey if you'd like.

## **Cooked Sliced Turkey Reheating Instructions**

*Turkey slices are fully cooked.*

1. Preheat oven to 350 degrees F.
2. If the turkey is in a foil pan with lid, you can leave it in the pan. Leave the lid on the pan, or remove it and cover the pan tightly with foil. Or, you can put the turkey in an oven-proof pan or dish, and cover tightly with foil. You can add up to a ¼-inch of extra water and/or broth during cooking. Bake about 10-12 minutes or until the slices are hot. Baking time will vary based on your oven and the amount of turkey you're reheating.
3. If the turkey is in a black plastic container with clear lid, you can microwave it in this container with the lid cracked slightly (or in another microwave-safe container) 2-3 minutes or until hot. Note: This container is not oven-proof. There is some turkey broth in the container; we recommend leaving the broth in the container while microwaving. Cooking time will vary based on your microwave and how much turkey you're reheating. Or, you can put the turkey in an oven-proof pan or dish and bake according to the directions above.

## **Reheating Instructions for Other Foods**

*All food is fully cooked.*

- If the food (including twice-baked potatoes and ham) is in a foil pan with lid, you can leave it in the pan. You can leave the lid on the pan, or remove and cover the pan tightly with foil. Or, you can put the food in an oven-proof pan or dish and cover tightly with foil. Preheat oven to 350 degrees F. Bake about 10-15 minutes or until hot. Baking time will vary based on your oven and what you're reheating (e.g., corn reheats faster than mashed potatoes). Or you can put in a microwave-safe dish; see below for reheating instructions.
- If the food is in a black plastic container with clear lid, this container is microwave-safe (it is not oven-proof). Microwave the food in the container (or in another microwave-safe container) with the lid cracked slightly about 2-3 minutes or until hot; stir halfway through cooking. Cooking time will vary based on your microwave and what you're reheating (e.g., corn reheats faster than mashed potatoes). Or, put in an oven-proof baking pan or dish; see above for reheating instructions.
- Stovetop: Put the food in a pan or skillet. Heat over medium heat, stirring occasionally, until hot.
- Rolls: Preheat oven to 350 degrees F. Remove rolls from the package and put on an ungreased baking sheet. Bake 2-3 minutes; be careful not to burn the rolls! Or, you can put the rolls on a paper towel and microwave about 15-20 seconds, or until they are the temperature you like.