



## Turkey Thanksgiving Feast Cooking Instructions

### Turkey

- Pre-heat oven to 400 degrees
- Remove the turkey from refrigeration 1 hour before the cooking process
- Place the turkey in the 400° oven for approximately 50-60 minutes
- Or until the internal temperature reaches 160 degrees

### Broccoli Cheddar Casserole

- Remove the casserole from refrigeration 1 hour before the cooking process
- Pre-heat oven to 400 degrees
- Place the container with the lid in the oven for approximately 40 minutes
- Or until the internal temperature reaches 155 degrees
- Carefully remove the lid
- Top with cheddar bread crumb mix
- Place the casserole back in oven for 5 minutes (without lid), the casserole will be brown and melted when done

### Parmesan Mashed Potatoes

- **Option 1 Oven** - Pre-heat oven to 400 degrees
- Remove from refrigerator and place the container with the lid on in the oven for approximately 40 minutes (Parmesan Mashed Potatoes should be at 165 degrees)
- **Option 2 Microwave** – Transfer to a microwavable bowl - Microwave on medium-high until hot or 165 degrees

### Spiced Pecan Green Beans

- Transfer green beans to a microwavable bowl with the butter and pecans
- Heat on medium-high until hot, stirring frequently

### Bread

- Pre-heat the oven to 400 degrees, place the bread on a baking pan and place in the oven for 6-8 minutes. The bread will be golden brown when done

### Gravy

- Heat in microwave with lid on until hot OR in a saucepan on the stove

### Cornbread Dressing

- Remove dressing from refrigeration one hour before the cooking process
- Pre-heat the oven to 400 degrees
- Place container with lid on in the oven for approximately 50 minutes
- Or until the internal temperature reaches 155 degrees
- Carefully remove the lid and cook for another 5-10 minutes until there is a light brown crust on top of dressing

### Salted Caramel Sauce

- Place in microwave for 60 seconds, stir to mix up

### Cheesecake Plating

- Place a slice of cheesecake on a plate and top with the warmed salted caramel
- Chef Tip: Top with whipped cream if desired
- Sprinkle with the provided spiced sugared pecans

*Happy  
Thanksgiving!*

