

Thanksgiving To-Go Heating Instructions



Note: all items are thoroughly cooked, and only need to be reheated.

Butternut Squash and Ale Soup w/ Caramelized Apple, Onion and Fried Sage

Transfer soup to a saucepan and heat over low heat; stir occasionally, until heated through. Serve with fried sage and caramelized apple & onion garnish.

Achiote Roasted Turkey Breast

Preheat oven to 350 degrees. Remove lid from oven-proof container. Add 1 ounce water to container. Recover with lid. Put in oven, check after 10 minutes and every 5 minutes thereafter, until heated through.

Ancho-Poblano Gravy

Transfer gravy to saucepan and place over low heat; stir occasionally, until heated through. Add a little water to thin if desired.

Chorizo Cornbread Stuffing

Preheat oven to 350 degrees. After 10 minutes, remove the foil lid and continue cooking, uncovered, until heated through.

Creamed Parsnips & Spinach

Preheat oven to 350 degrees. Check after 15 minutes, and remove when heated through.

Buttermilk Mash

Preheat oven to 350 degrees. Check after 15 minutes, and remove when heated through.

Rosemary Roasted Sweet Potatoes

*Preheat oven to 325 degrees. Remove lid from oven-proof container. Cover sweet potatoes **loosely** with foil, and put in oven. Check after 10 minutes, and remove when heated through.*

Happy Thanksgiving, with love, The Herb Box!