



REHEAT LIKE A PRO

Please note, all dishes are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into the thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables. Keep in mind that food continues to cook and increases in temperature once you stop the cooking process.

RISE 24-HR DRY-BRINED HERB ROASTED TURKEY

Preheat oven to **325°F**. Remove cooked turkey from packaging and arrange in a roasting pan. Discard packaging. Lightly brush turkey with oil of your choice or rub with softened butter. Roast for 1 hour 30 min to **2 hour 30 mins** (depending on your equipment). After 1 hour 30 min, check every 15 min for an internal temperature of **160 degrees**, or until heated through and the skin is golden brown. Please note that turkey will continue to rise in temperature during resting period. Rest for 15 minutes before carving.

Pro tip: Garnish with herbs and warm grilled lemons!

All cook times vary, we highly recommend you check the internal temperatures with a meat thermometer!

SPITFIRE ROASTED PRIME RIB

Remove pre-cooked prime rib from refrigerator for 1 hour before cooking to reduce chill, keep covered. During this time, preheat oven to **300°F**. Remove packaging and arrange in a roasting pan. Discard packaging. Place in the oven for **30-60 minutes** until the desired internal temperature is reached (**125°F** for medium rare, **135°F** for medium). The crust should be browned and crisped. Rest for 10 minutes before carving.

All cook times vary, we highly recommend you check the internal temperatures with a meat thermometer!

Note: All items will be refrigerated upon receipt and should be kept refrigerated until ready to consume. All items will require heating, unless otherwise noted. **Caution:** Dishes and contents will be hot when removed from oven.



SIDE DISHES

OVEN (preferred method)

Preheat oven to **325°F**. Transfer food to an oven-safe baking dish (for stuffing and cornbread) or rimmed baking sheet (for candied yams and green beans) and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

Pro tip: Take all items out of the refrigerator 2 hours prior to reheating

10 10-15 minutes

- Jalapeño Cheddar Cornbread (top with butter, not included)
- Green Beans (Drizzle with olive oil)

15 15-20 minutes

- Candied Yams

20 20-25 minutes

- Rise Heritage Stuffing

STOVETOP

The following items can be cooked on a stovetop at **medium-high heat**.

10 10-15 minutes

- Creamy Mashed Potatoes (top with butter and green onions)
- Gravy (stirring frequently until simmering and heated through)

MICROWAVE

Gravy: Use a microwave-safe dish. Microwave 2 minutes, then stir and microwave for additional 1–2 minute intervals, until heated through.

HOMEMADE PIE

Preheat oven to **325°F**. Place on a baking sheet, cover with aluminum foil, and heat for **10–15 minutes** or until warmed (but not hot).

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