



Thanksgiving Family Feast Heating Instructions

For aluminum pans ONLY. For plastic meal containers please follow the microwave heating instructions on the label

We really appreciate you choosing A la Minute to help you celebrate the holidays. Our goal is to make your holiday as easy as possible to enjoy without the hassle!

To serve your feast to perfection, preheat your oven to 325° F and get a timer handy. Follow the recommended timeline below for the best time to place specific dishes in the oven.

***Remember, some ovens may take longer to preheat or return to temperature if you leave them open!*

Begin heating **1 hour before** you want to serve your feast.

*Ex. if you want to eat at 5PM, pre-heat the oven at 3:45PM and begin heating food in the oven around 4PM. **Keep a hand underneath the pans when transporting, especially the heavier ones like the mac and cheese- but don't forget to use an oven mitt when it's hot out of the oven!***

1 Hour before serving	Smoked Gouda Mac & Cheese Classic Dressing Creamed Corn w/ Bacon
40 Minutes before serving	Mashed Potatoes (stir before serving) Sweet Potato Casserole Green Bean Casserole Apple Crisp
20 Minutes before serving	Turkey and Ham Lemon Asparagus Maple Winter Squash Honey Balsamic Brussels

**5 minutes before dinner, remove the lids, stir, and finish heating with the lid off.
Toss your cornbread in now!**

Chef Tips

After removing the food, turn the oven up to 450°. You can put the mac and cheese or sweet potato casserole back in the oven for 5-10 minutes to create the golden, brown layers of crust that some people crave!