



### **Reheating Instructions**

**Cajun Fried Turkey** - Preheat oven to 375 degrees. Add 2 cups of water to the aluminum pan in the bag with the turkey . Place the bagged turkey and pan in the oven and warm for 40-50 minutes, then remove turkey from the bag and heat for 15 minutes more, or until the internal temperature of the thickest part of the turkey is a minimum temperature of 145 degrees.

**Boudin Stuffing / Green Beans / Bread Pudding** - Preheat oven to 375 degrees. Place the aluminum pan with the lid attached in the oven for 40-45 minutes or until heated thoroughly.

**Jalapeno Cornbread** – Preheat oven to 375 degrees. Place the aluminum pan with the lid attached in the oven for 20-30 minutes or until heated thoroughly.

**Etouffee / Gumbo / Red Beans / Maque Choux Corn / Turkey Gravy** - Heat in a sauce pan on medium heat until heated thoroughly stirring occasionally until temperature reaches 160 degrees.

**Jambalaya**- Preheat oven to 375 degrees. Place jambalaya in an oven proof pan and heat for 30-40 minutes or until temperature reaches 160 degrees.

**Dirty Rice / White Rice** - Add ¼ cup of water to the dirty rice and heat in the microwave with the lid opened slightly on high stirring occasionally until thoroughly heated.

**Mashed Potatoes**- Heat the mashed potatoes in the microwave with the lid opened slightly on high stirring occasionally until thoroughly heated.