

AQUITAINE REHEATING INSTRUCTIONS

ENTRÉE

Roasted Sage Brined Turkey Breast

Preheat oven to 350°F. Remove cover of packaging and place tin on oven safe dish or sheet pan. Place in an oven and heat for 25–30 minutes. Remove from oven and serve.

Turkey Au Vin; Wine-Braised Turkey

Preheat oven to 350°F. Remove cover of packaging and cover with tin foil. Place on oven safe dish or sheet pan. Heat in the oven for 20–30 minutes or until heated through, stirring halfway through heating.

Beef Tenderloin Roast

Preheat oven to 350°F. Remove cover of packaging and place on baking sheet. Heat in the oven for 20–30 minutes until warmed through and crust is browned and crisped. Rest 10 minutes before carving and serving with warmed red wine jus , horseradish cream.

Herb Roasted Salmon

Preheat oven to 350°F. Remove cover of packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through. Serve with Cider mustard jus.

GRAVY, SOUP & SAUCES

Note: Cranberry Sauce and Horseradish Cream do not require heating and can be served chilled or at room temperature.

STOVETOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1 to 2-minute intervals as needed until heated through.

SIDES

OVEN (preferred method) | Preheat oven to 350°F. Remove cover of packaging and place on baking sheet. Cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

10–15 minutes

- Sautéed Haricot Verts with garlic butter & caramelized onions (do not cover)

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15–20 minutes

- Pommes Robuchon

30–40 min

- Caramelized Onion & Apple Stuffing (do not cover)

MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1 to 2-minute intervals as needed until heated through.

Note: For best results, all Stuffing should only be reheated in the oven and not microwaved.

PIES & TARTS

OVEN (preferred method) | Preheat oven to 350°F. Place on a baking sheet, gently cover crust with foil to prevent over-browning, and heat for 10–15 minutes or until just warmed through.

Note: For best results, Pumpkin pie should not be reheated.

GOUGERES, DINNER ROLLS & BAGUETTE

OVEN (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.