

heating instructions

turkeys

whole foods market free-range turkey | plainville farms brined turkey | plainville farms turkey | whole foods market certified organic turkey | plainville farms oven-ready turkey

Go to wholefoodsmarket.com for our complete roast turkey recipe. Conventional oven only: Preheat oven to 350° F. Season raw turkey inside and out with desired seasonings. Insert a poultry thermometer deep into the breast without touching bone. Baste turkey approximately once every hour. Turkey is ready when it reaches an internal temperature of 165° F. Notes: Do not season the brined or oven-ready turkeys, as they have already been seasoned. The USDA suggests using an instant-read thermometer to ensure turkey is completely cooked. A general rule of thumb for cooking time is 10 to 12 minutes cooking per pound of turkey if unstuffed and 15 minutes per pound stuffed. If you'll be stuffing the bird, place only COLD stuffing into the cavity of the turkey. NEVER stuff a raw turkey with HOT stuffing.

plainville farms fully cooked turkey

Oven only: Preheat oven to 325° F, and heat turkey until golden and interior is the desired temperature. Remove from oven, and let stand at room temperature for 20 minutes before carving.

turkey breasts

fully cooked, boneless breast

Oven: Preheat oven to 350° F. Place in covered ovenproof dish and heat for approximately 25 minutes. Microwave: Place in microwavable dish, covered with plastic wrap. Heat on 75% power for approximately 3 minutes, rotating breast occasionally. Remove from oven, and let stand at room temperature for 20 minutes before carving.

oven-ready, brined breast

Oven: Preheat oven to 350° F. Place breast in a small roasting pan. Roast, basting occasionally if desired, until a meat thermometer inserted into turkey breast reads 160° F. Let sit at room temperature for 20 minutes before carving.

oven-ready, herb-rubbed boneless breast

Oven only: Preheat oven to 350° F. Place breast in a small roasting pan. Roast, basting occasionally if desired, until a meat thermometer inserted into turkey breast reads 160° F. Let sit at room temperature for 20 minutes before carving.

oven-ready, stuffed, boneless breast

Oven only: Preheat oven to 350° F. Place breast in a small roasting pan. Roast, basting occasionally if desired, until a meat thermometer inserted into turkey breast reads 160° F. Let sit at room temperature for 20 minutes before carving.

vegan roast

vegan holiday roast

Oven: Preheat oven to 350° F. Place in roasting pan and reheat for approximately 15 to 20 minutes. Microwave: Place in microwavable dish and cover with plastic wrap. Heat on 75% power for approximately 3 minutes.

starters and sides

portobello mushrooms stuffed with blue crabmeat

Oven only: Preheat oven to 375° F. Place portobellos on a lightly oiled baking sheet leaving at least one-inch space around each. Bake uncovered until mushrooms are soft.

soups

creamy mushroom soup | delicate triple squash soup | scrumptious corn and roasted pepper bisque | vegan curried apple-pumpkin soup

Stove top: Transfer to a saucepan over medium heat. Bring to simmer, stirring frequently. Microwave: Place in microwavable dish and cover loosely with plastic wrap. Heat on 75% power, stirring every 60 seconds.

sides

roasted creamed spinach | roasted brussels sprouts with pancetta | classic mashed potatoes

Oven: Heat oven to 350° F. Place in covered ovenproof dish and heat for approximately 20 minutes, stirring occasionally. Microwave: Place in microwavable dish and cover with plastic wrap. Heat on 75% power for 2 to 3 minutes, stirring occasionally.

green beans with almonds | roasted butternut squash with dried cranberries | maple-laced sweet potatoes with candied pecans | traditional new england stuffing | cornbread stuffing with country sausage and spinach | mushroom grain pilaf

Oven: Preheat oven to 350° F. Place in covered ovenproof dish and reheat for approximately 20 minutes, until warm. Microwave: Puncture film, heat on high for 2 to 3 minutes. Let stand 1 minute. Handle carefully as contents may be Very Hot. Cooking times may vary with oven.

roasted corn pudding

Oven: To retain moisture, it's best to microwave this dish. If you don't have a microwave, preheat oven to 350° F. Place on a cookie sheet, and brush the top with melted butter or olive oil to allow for a crisper crust. Reheat for 20 minutes. Microwave: Puncture film, heat on high for 3 to 4 minutes. Let stand 1 minute. Handle carefully as contents may be Very Hot. Cooking times may vary with oven.

gravies

rich turkey gravy | vegetarian wild mushroom gravy

Stove top: Place in a saucepan over medium heat. Bring to simmer, stirring frequently. Microwave: Place in a microwavable dish and cover loosely with plastic wrap. Heat on 75% power, stirring every 60 seconds.

cheeses

brie en croûte stuffed with fall fruit compote

Oven only: Preheat oven to 375° F. Remove Brie from packaging and place on sheet pan lined with parchment paper or aluminum foil. If using foil, brush with oil or butter to help prevent sticking during baking. For shiny golden color, brush pastry portion only with egg wash (1 egg lightly beaten with 2 tablespoons of water). Bake for 40 to 45 minutes until pastry is golden and firm. Allow to cool until warm, about 20 minutes before slicing.

holiday breads, rolls and pies

organic whole wheat and soft dinner rolls

Oven only: Preheat oven to 350° F. Place on ungreased baking sheet and reheat for 5 to 10 minutes or until warm.

family-style pan of cornbread

Oven only: Preheat oven to 350° F. Remove plastic lid. Place in oven and reheat for approximately 15 minutes.

pumpkin tea bread | cranberry-orange tea bread

Oven only: Preheat oven to 350° F. Place on baking sheet and reheat for 5 to 10 minutes, until warm.

all pies (except pumpkin pie, which should not be reheated)

Oven only: Preheat oven to 350° F. Place on baking sheet and reheat for 20 to 25 minutes, until warm.



all things good.

www.wholefoodsmarket.com