



# JWF THANKSGIVING TOGO



## IN YOUR BOX

### APPETIZER

- Butternut Squash Ravioli
- Split Pea Broth
- Ham Hock
- Goat Cheese
- Spiced Pumpkin Seeds

### ENRTEE

- Turkey  
(White Meat & Dark Meat)
- Gravy
- Chestnut Apple & Sage Stuffing
- Cranberry Sauce
- Glazed Carrots
- Brussels Sprouts
- Roasted Potatoes
- Sweet Potato Puree
- Cornbread

### DESSERT

- Pumpkin Pie
- Chantilly Cream

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**Cooking time:** 30 min

**Nutritional Facts:**

Contains Gluten, Contains Dairy, Contains Nuts

**Storage Instructions:** Refrigerator (2-3 days)

# REHEATING INSTRUCTIONS



Preheat oven to 350°F.

Boil a large pot of water with a touch of olive oil.

## APPETIZER

Place **ravioli** in boiling water and cook for 5 min or until al dente or heat in microwave if preferred.

Heat **split pea broth** in microwave until hot or to desired temperature.

## PLATING



Pour **split pea broth** into bowls

Place cooked **ravioli** on top of broth. Sprinkle **ham hock** on top of ravioli

Garnish with **goat cheese** & spiced **pumpkin seeds** on top

## ENRTEE

**Chestnut & Sage Stuffing:** Remove lid and place in oven for ± 15 - 20 min

**Roasted Potatoes:** Remove lid and place in oven until golden & crispy ± 30 min

**Turkey\* (white & dark meat):** Loosen lid and heat in microwave

**Glazed Carrots\*:** Loosen lid and heat in microwave

**Brussels Sprouts\*:** Loosen lid and heat in microwave

**Sweet Potato Puree:** Loosen lid and heat in microwave

**Gravy:** Loosen lid and heat in microwave or heat in saucepan

**Corn Bread:** Serve room temperature

**Cranberry Sauce:** Serve room temperature

## PLATING



Spoon hot crispy **stuffing** from container off center of plate

Place **dark meat** next to stuffing

Place **white meat** over the dark meat leaning on the stuffing

Arrange **vegetables** on plate. Finish by spooning hot **gravy** over turkey

\* "For 2" Turkey (dark and white meat) come in one package.

Carrots and Brussels Sprouts come in one package.

## DESSERT

**Pumpkin Pie:** Serve room temperature

**Chantilly Cream:** Serve 1 tbsp per slice of pie

*Enjoy!*

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