



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

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 \pm 15 - 20 min

Roasted Potatoes: Remove lid and place in oven until golden & crispy \pm 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!

We would love to hear your feedback to help us improve and enhance your enjoyment. You can do this by scanning this code.

