



## TURKEY KIT

### REHEAT INSTRUCTIONS

#### BREAD STUFFING WITH APPLES AND CRANBERRIES

- 1 Preheat water in a pot to 66°C /150°F.
- 2 Remove product from your freezer.
- 3 Place unopened pouch into the pot of water for 20 minutes.  
DO NOT BOIL!
- 4 Open pouch, squish pouch several times to fluff stuffing
- 5 Put stuffing in an oven proof baking dish and place in oven at 400°F for 15 minutes or until top is toasted.

#### ROASTED TURKEY LEG

- 1 Preheat water in a pot to 66°C /150°F.
- 2 Remove product from your freezer.
- 3 Place unopened pouch into the pot of water for 30 minutes.  
DO NOT BOIL!
- 4 Remove turkey leg from pouch.
- 5 For best results place under the broiler to crisp it up.

#### ROASTED SEMI-BONELESS TURKEY BREAST

- 1 Preheat water in a pot to 66°C /150°F.
- 2 Remove product from your freezer.
- 3 Place unopened pouch into the pot of water for 30-45 minutes.  
DO NOT BOIL!
- 4 Remove turkey breast from pouch.
- 5 For best results place under the broiler to crisp it up.

#### TRADITIONAL TURKEY GRAVY

- 1 Preheat water in a pot to 66°C /150°F.
- 2 Remove product from your freezer.
- 3 Place unopened pouch into the pot of water for 20 minutes.  
DO NOT BOIL!
- 4 Open pouch, pour gravy into a small pot, bring to a boil while stirring.
- 5 Pour into your gravy boat and serve.

**DELICIOUS MADE EASY!**

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