

# **HOT FOODS**

Preheat oven to 350°. Transfer to your own oven-safe dish or reheat in foil pans. These instructions are for both vegan and omnivore selections. Cooking times may vary slightly based on the oven being used

NOTE: If using foil pans, remove stickers. The corner edges of the foil lids can be sharp — watch your fingers when removing lids! Foil pans may be stacked in refrigerator or oven with heaviest pan on bottom.

#### **APPLE & BACON BRUSSELS**

Place into the oven and cook, uncovered, for 15 minutes. Toss lightly and continue cooking for another 20-25 minutes or until bacon is crisped.

#### **COLLARD GREENS**

Cook covered for 35-45 minutes.

## **GRAVY**

Transfer to a saucepan. Over medium heat, bring to a low boil while stirring constantly. Reduce heat and simmer until heated through. Keep stirring!

## **GREEN BEAN CASSEROLE**

Bake covered for 25 minutes. Remove the lid and top with fried onions. Cook for an additional 10-15 minutes until browned.

#### MASHED POTATOES

Bake covered for 35-45 minutes, until heated through. Garnish with fresh chopped parsley before serving.

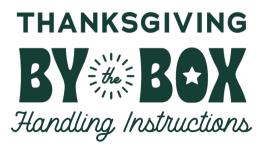
# **ORGANIC ROASTED VEGETABLES**

Can be enjoyed at room temperature. Or, to serve hot, cook uncovered for 20-30 minutes. Keep chimichurri refrigerated until serving and serve on the side.

# **SWEET POTATO SOUFFLÉ**

If transferring to ceramic bakeware, work slowly to ensure that the crumb topping remains intact. Bake uncovered for 35-45 minutes.

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# **HOT FOODS (continued)**

# **SOURDOUGH STUFFING**

Bake covered for 20 minutes. Remove lid and cook uncovered for an additional 10-15 minutes until browned.

## **VEGAN TURKEY LOAF**

Bake covered for 25 minutes. Uncover and cook for an additional 5-10 minutes until browned and firm. Insert a toothpick into the center and see that it comes out clean. Garnish with fresh chopped herbs before serving.

# **COLD FOODS**

#### **APPLE PIE**

May be held at room temperature.

#### CHIMICHURRI

Keep refrigerated until ready to serve. Transfer to a small bowl to serve with Roasted Vegetables.

## **CLASSIC PUMPKIN PIE**

Keep refrigerated until ready to serve.

## **CRANBERRY-ORANGE RELISH**

Keep refrigerated until ready to serve.

#### **FOCACCIA**

Serve as is. Or warm on a sheet pan at 350° for 10 minutes just before serving.

#### HERB BUTTER

May be held at room temperature. If refrigerated, bring to room temperature at least one hour before serving.

# **KENTUCKY PECAN PIE**

May be held at room temperature.

# WHIPPED CREAM

Keep refrigerated until ready to serve

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness