



CHRISTMAS TURKEY FEAST

1. Preheat oven to 375°F (350°F convection) and set racks to the two middle positions.
2. Remove sage & brown butter turkey ballotine from vacuum seal bag and place on a baking sheet.
3. Place turkey on middle rack of oven and bake for 1 hour 20 minutes.
4. Then, place garlic-parmesan mashed potatoes, sourdough bread dressing and roasted seasonal vegetables next to turkey or on the lower rack.
5. Bake for 40 minutes.
6. Meanwhile, heat turkey gravy in a small pot on the stove.
7. Remove all items from oven and slice turkey to desired thickness. Enjoy with drunken cranberries and seasonal salad.

**NOTE: if heating more than one feast, add 20 minutes to step 3 and 10 minutes to step 5. This is because a greater quantity of food in the oven will bring down the overall temperature of the oven for longer than a smaller quantity of food*

BON APPETIT!

***For food safety, all hot items should be heated to a minimum of 165°F**

**** Consume or freeze dishes on or before expiry date**