

# NON-TRADITIONAL DINNERS

## ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	INSTRUCTIONS
<p><b>Three-Cheese Meat Lasagna</b></p> <hr/> <p><b>Marinara Vegetarian Lasagna</b></p> <hr/> <p><b>Alfredo Vegetarian Lasagna</b></p>	350°F	<p>Serves 6: 12 min.</p> <p>Serves 12: 45 min.</p>	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for 40 to 45 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Carefully remove container from microwave; let stand 1 minute.</p>
<b>Chicken Alfredo Dinner</b>	350°F	<p>Serves 6: 12 min.</p> <p>Serves 12: 25 min.</p>	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for 25 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Stir after 4 minutes. Carefully remove container from microwave; let stand 1 minute.</p>

## SIDES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
<b>Breadsticks and Marinara Sauce</b>	350°F	3-8 min.	1-2 min.	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Place breadsticks on a baking sheet tray. Heat in center of oven for 3 to 5 minutes for 12 breadsticks or 5-8 minutes for 24 breadsticks – or until warm to touch. Remove and serve immediately.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Place breadsticks on a microwavable tray. Cover with a paper towel and microwave on high 1 minute for 12 breadsticks or 1 minute and 30 seconds for 24 breadsticks – or until warm to touch. Remove and serve immediately.</p>
<b>Pepperoni Pinwheels and Marinara Sauce</b>	350°F	3-8 min.	1-3 min.	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Place pinwheels on a baking sheet tray. Heat in center of oven for 3 to 5 minutes for 12 pinwheels or 5-8 minutes for 24 pinwheels – or until warm to touch. Remove and serve immediately.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Place pinwheels on a microwavable tray. Cover with a paper towel and microwave on high 1 minute for 12 pinwheels or 1 minute and 30 seconds for 24 pinwheels – or until warm to touch. Remove and serve immediately.</p>



**HyVee**



# PRE-MADE HOLIDAY MEALS

COOKING  
INSTRUCTIONS



## TRADITIONAL ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	INSTRUCTIONS
Butterball Turkey	350°F	2.5 hrs.	<p><b>OVEN:</b> Preheat oven to 350°F. Remove turkey from wrapper, do not stuff turkey. Place turkey breast up, on a flat rack in a pan. Do not add water. Insert meat thermometer into thickest part of thigh next to body, not touching bone. Place turkey in oven for 1-3/4 to 2-1/4 hours (2 to 2-1/2 hours for 14 to 16 pound turkey) or until temperature reaches 130°F to 140°F. To prevent over browning, shield breast and drumsticks loosely with lightweight aluminum foil after 1 to 1-1/4 hours.</p> <p><i>Butterball baked turkeys have been fully cooked to an internal temperature of 160°F. If you have any questions please call the Butterball hotline at 1-800-288-8372 or visit them at <a href="http://www.butterball.com">www.butterball.com</a>.</i></p>
Jennie-O Turkey Breast	325°F	1.5 hrs.	<p><b>OVEN:</b> Remove outer pre-printed package, leaving inner cooking bag intact. Wrap with foil and place in baking pan with 1-1/2 cups water. Preheat oven to 325°F, bake until internal temperature reaches 140°F (approximately 1-1/2 hours). Remove inner cooking bag, slice product according to arrows on package and serve.</p>
Applewood CarveMaster Pit Ham	350°F	2 hrs.	<p><b>OVEN:</b> Heat oven to 350°F. Remove CarveMaster Ham from package and place on rack in 2-inch deep baking pan. Cover with aluminum foil. Bake approximately 15 minutes per pound, until internal temperature reaches 130°F. Remove ham from oven. Let stand, covered, until internal temperature reaches 140°F. (15 – 20 minutes) before slicing to serve.</p> <p><b>GLAZING HAM:</b> Remove foil from ham. Brush or spoon desired glaze over ham. Bake, uncovered, at 325°F for 10 minutes.</p> <p><b>CARVING HAM:</b> Place warmed ham, flat side down, on carving board or platter. Carve thin slices beginning at the narrow end of the ham.</p>
Farmland Boneless Ham	325°F	2 hrs.	<p><b>OVEN:</b> This traditional ham is fully cooked and ready to serve. If you wish to heat the ham, preheat oven to 325°F. Remove ham from wrapper. Place ham in baking dish with 1/2 cup water. Cover with aluminum foil. Bake at 325°F for approximately 20 to 30 minutes per pound until heated through. Serve ham as is or glaze as directed below.</p> <p><b>GLAZING HAM:</b> Remove foil from ham. Brush or spoon desired glaze over ham. Bake, uncovered, at 325°F for 10 minutes.</p>
Hormel USDA Select Prime Rib	350°F	1 hr.	<p><b>OVEN:</b> This prime rib is fully cooked and ready to serve. If you wish to heat the prime rib, preheat oven to 350°F. Remove prime rib from wrapper. Place in shallow baking pan. Place pan in oven and heat, covered with aluminum foil, 1 hour or until heated all the way through. Slice and serve immediately.</p>

## HICKORY HOUSE™ ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
Ribs	350°F	40–45 min.	8–12 min.	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Tent with aluminum foil. Heat container on baking sheet in center of oven for 40 to 45 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Remove plastic lid. Microwave on high 8 to 12 minutes or until temperature reaches 165°F. Carefully remove container from microwave; let stand 1 minute.</p>
Smoked Turkey Pulled Pork Brisket	350°F	15–20 min.	2–5 min.	<p><b>CONVENTIONAL OVEN: (preferred heating)</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Tent with aluminum foil. Heat container on baking sheet in center of oven for 15 to 20 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN: (based on 1000 watt microwave)</b> Remove plastic lid. Cover with a paper towel, microwave on high 2 to 5 minutes for 2 lbs. of meat or 3 to 5 minutes for 3lbs. of meat – or until temperature reaches 165°F. Carefully remove container from microwave. Let stand 1 minute; serve immediately.</p>

# TRADITIONAL AND HICKORY HOUSE DINNER SIDES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
<p><b>Sage Bread Dressing</b></p> <hr/> <p><b>Sweet Potato Casserole</b></p>	350°F	30-35 min.	6-9 min.	<p><b>CONVENTIONAL OVEN:</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for 25 minutes. Carefully remove baking sheet with container from oven; stir. Return product on baking sheet to oven; heat for 5 to 10 minutes or until temperature reaches 165°F. Carefully remove baking sheet with container from oven. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> <i>(based on 1000 watt microwave), (preferred heating)</i> Remove plastic lid. Microwave on high 6 to 9 minutes or until temperature reaches 165°F. Stir after 3 minutes. Carefully remove container from microwave; let stand 1 minute.</p>
<p><b>Green Bean Casserole</b></p>	350°F	35 min.	6-9 min.	<p><b>CONVENTIONAL OVEN:</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for 30 minutes. Carefully remove baking sheet with container from oven, stir. Return product on baking sheet to oven; heat for 5 minutes or until temperature reaches 165°F. Carefully remove baking sheet with container from oven. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> <i>(based on 1000 watt microwave), (preferred heating)</i> Remove plastic lid. Microwave on high 6 to 9 minutes or until temperature reaches 165°F. Stir after 3 minutes. Carefully remove container from microwave; let stand 1 minute.</p>
<p><b>Mashed Potatoes</b></p> <hr/> <p><b>Au Gratin Potatoes</b></p> <hr/> <p><b>Holiday Potatoes with Cheddar</b></p> <hr/> <p><b>Cheesy Corn Bake with Cheddar</b></p> <hr/> <p><b>White Cheddar Macaroni</b></p> <hr/> <p><b>Brussels Sprouts with Spicy Honey Butter</b></p>	350°F	25 min.	6-9 min.	<p><b>CONVENTIONAL OVEN:</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Heat container on baking sheet in center of oven for 25 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> <i>(based on 1000 watt microwave), (preferred heating)</i> Remove plastic lid. Microwave on high 6 to 9 minutes or until temperature reaches 165°F. Stir after 3 minutes. Carefully remove container from microwave; let stand 1 minute.</p> <p><b>Special instructions, Brussels Sprouts:</b> Complete one of the above heating methods. Microwave spicy honey butter for 30-45 seconds. Drizzle on Brussels sprouts prior to serving.</p>
<p><b>Baked Beans</b></p> <hr/> <p><b>Buttered Sweet Corn</b></p> <hr/> <p><b>Creamed Spinach</b></p>	350°F	20-25 min.	4-9 min.	<p><b>CONVENTIONAL OVEN:</b> <i>(preferred heating)</i> Preheat oven to 350°F (do not exceed 350°F). Place beans in an oven safe container. Heat container on baking sheet in center of oven for 20 minutes for 2 lbs. of baked beans or 25 minutes for 3 lbs. of baked beans – or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> <i>(based on 1000 watt microwave)</i> Place beans in a microwavable container. Microwave on high 4 to 9 minutes for 2 lbs. of baked beans or 6-9 minutes for 3 lbs. of baked beans – or until temperature reaches 165°F. Stir after 2-3 minutes. Carefully remove container from microwave. Let stand 1 minute.</p>
<p><b>Beef or Turkey Gravy</b></p>	<p><b>STOVE:</b> Medium</p>	10-13 min.	5 min.	<p><b>STOVE TOP:</b> <i>(preferred heating)</i> Remove container lid and pour gravy into a pot. Place pot on burner over medium heat. Stir occasionally for 10 to 13 minutes or until temperature reaches 165°F.</p> <p><b>MICROWAVE OVEN:</b> <i>(based on 1000 watt microwave)</i> Remove container lid and microwave on high for 3 minutes. Carefully remove from microwave as product will be very hot. Stir and return to microwave; heat on high 2 minutes. Carefully remove from microwave. Stir and let stand 1 minute.</p>