

## BRUNCH

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
<b>Biscuits and Gravy</b>	STOVE: Medium	10-15 min.	4-6 min.	<p>Biscuits have already been baked and toasted for best flavor. Remove the clear lid and place biscuits in the microwave for 1-2 minutes depending on pack size or until warm and soft.</p> <p><b>SAUSAGE GRAVY</b>  <b>STOVE TOP:</b> Place in a sauce pan and put on stove over medium heat for 10-15 minutes or until temperature reaches 165°F.  <b>MICROWAVE:</b> Place sausage gravy in the microwave and cover with a paper towel. Microwave on high for 2 minutes. Stir well. Continue to heat in 1 minute increments. Stir until gravy reaches 165°F. (approximately 4-6 minutes)</p>
<b>Hash Brown Casserole</b>	350°F	Small: 35-45 min.  Large: 50-60 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 small 35-45 minutes, large 50-60 minutes or until temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> (based on 1000 watt microwave), (preferred heating) 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>
<b>Quiche</b>	300°F- 350°F	30 min.	2 min.	<p><b>CONVENTIONAL OVEN:</b> Place whole quiche on the middle rack of the oven and bake at 300°F for approximately 30 minutes or until the center reaches 165°F.</p> <p>If you are reheating a half quiche, place in a pie pan or on a sheet tray before placing in the oven. You will bake this at 350°F for approximately 20-25 minutes or until center reaches 165°F.</p> <p><b>MICROWAVE OVEN:</b> Slice quiche into individual slices and heat in the microwave on high for 2 minutes. For each additional slice, you will need to add extra time until reaching 165°F internal temperature.</p>
<b>Egg Casserole</b>	350°F uncovered	Brunch for 2: 25 min.  Brunch for 4: 30 min.  Brunch for 6: 40 min.	Brunch for 2: 2-3 min.  Brunch for 4: 3-4 min.  Brunch for 6: 4-5 min	<p><b>CONVENTIONAL OVEN:</b> Uncover and place in the oven and bake at 350°F for approximately 25 minutes for Brunch for 2, 30 minutes for Brunch for 4 or 40 minutes for Brunch for 6 or until the center reaches 165°F</p> <p><b>MICROWAVE OVEN:</b> Uncover and heat in high for 2 minutes. Stir and continue to heat in 1 minute increments until the egg casserole reaches 165°F.</p>



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## TRADITIONAL ENTRÉES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	INSTRUCTIONS
<b>Brown Sugar Spiral Ham</b>	300°F	2-2.5 hrs.	<p><b>OVEN:</b> Heat oven to 300°F. Remove ham from package and place ham on a rack in a roasting pan. Cover tightly with aluminum foil. Bake approximately 15 to 17 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. If you choose to do so, glaze ham as directed below. As oven temperatures vary, adjust heating time accordingly.</p> <p><b>GLAZING HAM:</b> Remove ham from oven, uncover. Open glaze packet and squeeze desired amount evenly over the ham. If desired, spread the glaze between the slices. Return the ham to the oven, uncovered, for 10 minutes. Remove the ham from the oven.</p>
<b>CarveMaster Applewood Pit Ham</b>	350°F	1.5-2.5 hrs.	<p><b>OVEN:</b> Heat oven to 350°F. Remove ham from package and place ham flat side down on a rack in a shallow roasting pan. Cover tightly with aluminum foil. Bake approximately 13 to 18 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. As oven temperatures vary, adjust heating time accordingly.</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>
<b>Honey Glazed Spiral Ham</b>	300°F	3-3.5 hrs.	<p><b>OVEN:</b> Heat oven to 300°F. Remove ham from package and place ham on a rack in a roasting pan. Cover tightly with aluminum foil. Bake approximately 15 to 17 minutes per pound, until internal temperature reaches 140°F. Remove ham from oven. If you choose to do so, glaze ham as directed below. As oven temperatures vary, adjust heating time accordingly.</p> <p><b>GLAZING HAM:</b> Remove ham from oven, uncover. Open glaze packet and squeeze desired amount evenly over the ham. If desired, spread the glaze between the slices. Return the ham to the oven, uncovered, for 10 minutes. Remove the ham from the oven.</p>
<b>Hormel USDA Select Prime Rib</b>	325°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 325°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>
<b>Butterball Turkey</b>	350°F	1 hr. 45 min. - 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 for 10 to 12 pound turkey (2 to 2-1/2 hours for 12-14 and 14 to 16 pound turkey) or until temperature reaches 165 degree F. To prevent over browning, shield breast and drumsticks loosely with lightweight aluminum foil after 1 to 1-1/4 hours. <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 www.butterball.com.</i></p>
<b>Jennie-O Boneless Turkey Breast</b>	325°F	1.5 hrs.	<p><b>OVEN:</b> Preheat oven to 325 F. Remove outer pre-printed package, leaving inner cooking bag intact. Wrap with foil and place in baking pan with 1½ cups water. 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>
<b>Sliced Pit Ham</b> <hr/> <b>Sliced Turkey Breast</b>	350°F	25 min.	<p><b>CONVENTIONAL OVEN:</b> Preheat oven to 350°F (do not exceed 350°F). Remove plastic lid. Place ¼ cup of warm water in the bottom of the container and recover with foil. Heat ham in container on baking sheet in the center of oven for 25 minutes. Carefully remove baking sheet with container from oven; Once the temperature reaches 165°F. Let stand 1 minute.</p> <p><b>MICROWAVE OVEN:</b> (based on 1000 watt microwave), (preferred heating) Remove plastic lid. Microwave on high 2 to 3 minutes. Flip all slices of ham and microwave again for another 2-3 minutes or until temperature reaches 165°F. Let stand 1 minute</p>

## TRADITIONAL SIDES

ENTRÉE ITEM	OVEN TEMP.	REHEAT TIME	MICROWAVE TIME	INSTRUCTIONS
<p style="text-align: center;"><b>Sage Bread Dressing</b></p> <hr/> <p style="text-align: center;"><b>Sweet Potato Casserole</b></p>	350°F	<p>Small: 30-40 min. with an additional 5-10 min.</p> <p>Large: 45-55 min. with an additional 5-10 min.</p>	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 small 30-40 minutes, large 45-55 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 style="text-align: center;"><b>Au Gratin Potatoes</b></p> <hr/> <p style="text-align: center;"><b>Mashed Potatoes</b></p> <hr/> <p style="text-align: center;"><b>Cheesy Corn Bake with Cheddar</b></p> <hr/> <p style="text-align: center;"><b>White Cheddar Macaroni</b></p> <hr/> <p style="text-align: center;"><b>Green Bean Casserole</b></p> <hr/> <p style="text-align: center;"><b>Holiday Potatoes with Cheddar</b></p>	350°F	<p>Small: 30-40 min.</p> <p>Large: 50-60 min.</p>	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 small 30-40 minutes, large 50-60 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>Turkey and Beef Gravy</b></p>	STOVE: Medium	10-13 min.	5 min.	<p><b>STOVE TOP:</b> <i>(preferred method)</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>
<p style="text-align: center;"><b>Baked Beans</b></p> <hr/> <p style="text-align: center;"><b>Brussels Sprouts with Spicy Honey Butter</b></p> <hr/> <p style="text-align: center;"><b>Buttered Sweet Corn</b></p> <hr/> <p style="text-align: center;"><b>Apple Crisp</b></p>	350°F	<p>Small: 20-30 min.</p> <p>Large: 30-40 min.</p>	N/A	<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 small 20-30 minutes, large 30-40 minutes or until temperature reaches 165°F. Let stand 1 minute.</p>

**All other sides and desserts do not require additional preparation.**

**Just refrigerate – and serve!**

