

Scanway Catering

TURKEY TO-GO HEATING INSTRUCTIONS

Whole Turkey

1. Take all plastic covers off all the trays and wrap them with foil.
2. Add a touch of water to the turkey tray before wrapping it in foil.
3. Pre heat oven to 350° and bake the turkey for approximately 20-25 minutes (or until hot).
4. Also, place the stuffing, potatoes, and vegetables in the pre heated oven for approximately 20-25 minutes until hot.
5. Check on these from time to time as they might not take the full 20 -25 minutes.
6. Pour the gravy into an appropriate size pot and slowly bring to a simmer.
7. Pour the soup into a second appropriate size pot and slowly bring to a simmer.

Single Serving

All Individual Turkey meals are fully cooked and are packed cold in a biodegradable eco -friendly meal container. These heat-sealable containers with film can go directly from the freezer to the microwave or conventional oven.

Fresh meals heating specification as follows:

1. Convection oven with fan-pre-heated oven to 160°C/325° F for 16 min
2. Baker oven - pre-heated oven 325°F for 19 min
3. Microwave for 3 minutes on reheating setting