

Holiday Feast Cooking Instructions



Roasted Sliced Turkey with Turkey Gravy Feast

Turkey

- Pre-heat oven to 400°
- Remove turkey from refrigeration 1 hour before the cooking process
- Place turkey in 400° oven for approximately 50-60 minutes
- Or until internal temperature reaches 165°

Gravy

Heat in microwave with lid on until hot OR in a saucepan on the stove

Killer Mac & Cheese

- Pre-heat oven to 350°
- Remove from refrigeration 1 hour before the cooking process
- Place in the oven with lid on for approximately 20-25 minutes or until Mac & Cheese reaches 165°
- Pre-heat oven to 400°, remove lid, add breadcrumbs, and cook until golden brown, 5-10 minutes

Parmesan Mashed Potatoes

- **Microwave** – Transfer to a microwavable bowl - Microwave on medium-high until hot or 165°

Asparagus with Roasted Garlic Thyme Butter

- Place asparagus in a microwavable dish
- Heat on medium-high until hot, stirring frequently
- Transfer to your favorite plate

Charred Carrots

- Remove from refrigeration
- Pre-heat oven to 400°
- Place container with lid on in oven for approximately 20 minutes, or until internal temperature reaches 165°
- Carefully remove lid
- Top with sticky hot honey glaze
- Place back in oven for 5 minutes (without lid), allow sauce to caramelize
- Remove from oven and garnish with goat cheese, sunflower seeds, and green onions



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White Chocolate Bread Pudding

- Place into a 375° oven for 15-20 minutes, or until hot
- Remove lid and place back in the oven for 5-10 minutes until well caramelized
- **Drizzle with white chocolate sauce**
- **Chef Tip:** Top with whipped cream or vanilla ice cream if desired

Bread

- Pre-heat oven to 400°
- Place bread on a baking pan and place in the oven for 6-8 minutes. Bread will be golden brown when done



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