# Thanksgiving to Go

# REHEATING INSTRUCTIONS

The Wisconsin Union offers various food items for Thanksgiving To Go and we would like to share our recommendations on how to store and prepare these amazing dishes.

For Thanksgiving To Go, all items will come cold. Store dishes in the refrigerator until you are ready to eat. Take items out of the refrigerator and heat to the proper temperature when ready for consumption. After heating, eat within 2 hours. Leftovers should be stored in the refrigerator for no longer than 5 days. Please follow the heating instructions below to safely reheat.

## Reheating Instructions

### OVEN

1. Heat oven to 325˚F. Discard of plastic or foil container the food item comes in.
2. Place product in oven safe container and cook in the oven for about 10 minutes.
3. Product is ready to consume when an internal temperature of at least 165˚F is reached.
4. If product has not reached an internal temperature of at least 165˚F, continue to cook in oven, checking every 5–10 minutes until the minimum internal temperature of 165˚F is reached.
5. Remove item from oven and let sit for 5–10 minutes before consuming.
6. Consume within 2 hours. Product will be hot. Consume with caution.

### MICROWAVE

1. Place food item in microwavable safe container. Discard of plastic or foil container the food item comes in.
2. Microwave on HIGH for 45 seconds.
3. Product is ready to consume when an internal temperature of at least 165˚F is reached.
4. If product has not reached an internal temperature of at least 165˚F, continue to reheat on HIGH in 15–20 second intervals until the minimum internal temperature of 165˚F is reached.
5. Remove item from microwave and let sit for one minute before consuming.
6. Consume within 2 hours. Product will be hot. Consume with caution.

### STOVE TOP

1. Put food item in a stove top safe pot or pan.
2. Place the stove top safe pot or pan on medium heat and stir food occasionally.
3. Product is ready to consume when an internal temperature of at least 165˚F is reached.
4. If product has not reached an internal temperature of at least 165˚F, continue heating on the stove top, checking every 3–5 minutes until the minimum internal temperature of 165˚F is reached.
5. Remove item from heat and let sit for one minute before consuming.
6. Consume within 2 hours. Product will be hot. Consume with caution.

PLEASE NOTE: Since the type of products vary, and all ovens, microwaves, and stove tops vary in power, all cooking times are approximate and may need to be adjusted.

## Other Meal Components, Storage & Use

All foods requiring refrigeration need to be kept at a temperature of 40˚F or below. Shelf-stable items should be stored at a temperature of 72˚F or below for best quality.

For any questions or concerns email:

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Please be aware that our food may contain or have come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. Our facilities are not food allergen or gluten-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.