

# ***Thanksgiving Take n' Bake***

## ***Baking + Heat up***

### ***Instructions***

*Take lids off of all dishes before  
reheating*

### ***Sides***

*Cover with foil (optional)  
Bake at 375 for 40 minutes  
Internal temp: 150-170 degrees*

### ***Vegan Wellington***

*Bake at 375 for 35-40 minutes  
Internal temp: 150 degrees  
Crust should be golden brown*

### ***Turkey***

*Cover with foil  
Bake at 375 for 40+ minutes  
Internal temp: 150 degrees*

### ***Vegan Roast***

*Bake at 375 for 25 minutes  
Internal temp: 150 degrees*

### ***Gravy & Port Wine Reduction***

*Reheat in a pan on medium  
heat for 5-8 minutes*

### ***Apple Cherry Crisp***

*Bake at 350 for 15 minutes*

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