



Cooking Instructions – Thanksgiving Special 2025

Thank you for your order! Please read through all the instructions before starting. It will help save time. Mind the preparation times, so all your food can be served at once. As all ovens behave differently, so please use these instructions as general guidelines.

Instructions are grouped with foods that have the same preparations.

Please leave the food out at room temperature at least a $\frac{1}{2}$ hour before cooking.

Persimmon & Pomegranate Quinoa Salad :

5 mins (Prepare right before serving)

- Place the greens into a large mixing bowl.
- Pour your desired amount of dressing all around the top. Starting with half and add more to your preference.
- Toss the salad from bottom to top until the dressing is mixed in well.
- Add the garnishes on top (cranberries, persimmons, pomegranate seeds, pumpkin seeds, feta cheese)

Roasted Green Beans, Brussels Sprouts :

3-4 mins

- Preheat oven to Broil.
- Remove from the plastic bag, place on a baking sheet, and place it in the oven.
- Place on serving plate and use respective garnishes.

Persimmon Walnut Focaccia :

5-6 mins

- Preheat oven to 325°F.
- Remove from the plastic bag, place on a baking sheet, and place it in the oven.
- Place on serving plate.

Cornish Game Hens :

10-12 mins

- Remove from the plastic bag and place on the baking sheet breast-side DOWN if you have an elevated roasting rack. If not, place the hens on the baking sheet breast-side UP.
- The hen is already brined and fully cooked, so the goal is to heat it through and crisp the skin.
- Preheat oven to 325°F.
- Place the birds in the oven.
- Roast until desired color and crispness.
- Rest for 10 minutes before serving.



Mashed Potatoes, Butternut Squash Soup, Turnips, Braised Collard/Kale Greens, Seafood Risotto, Glazed Ham, Beef Bourgiognon :

8-10 mins

- Heat up water in a large pot to a **low simmer**.
- Place the entire bag in the water. (**Caution** – Do NOT pack too many bags tightly in one pot. **BE CAUTIOUS** as bags may slightly inflate.)
- After heated, carefully remove the bag, cut/tear open, and put the contents into a serving bowl.
- Give the food a stir for consistency
- If applicable, add the respective garnishes on top.

*Duck Fat Jus : **2-3 mins*** (same instructions as above but less time)

Enjoy your Thanksgiving!

We'll see you after the long weekend. Till then, be SAFE!



Plenty

Guidelines for Garnishes

Persimmon & Pomegranate Quinoa Salad :

Cranberries, Fuyu persimmons, Pomegranate seeds, Feta cheese, Roasted pumpkin seeds, Mustard vinaigrette

Golden Garlic Mashed Potatoes :

Chives

Duck Fat Jus :

Parsley

Balsamic Persimmon Walnut Flatbread & Roasted Green Beans & Cornish Game Hens :

N/A

Twice-cooked Brussels Sprouts :

Roasted almonds

Turnips Karage :

Green Onions, Chili threads

Chicken Liver Pâté :

Mustard, Pomegranate seeds, French levain toast points

Butternut Squash Soup :

Roasted pumpkin seeds, Parsley

Glazed Ham :

Parsley, Mustard

Beef Brisket Bourguignon :

Parsley

Butternut Squash Seafood Risotto :

Fried rosemary & sage (both in the same container), Shaved parmesan