



la Madeleine[®]

FRENCH BAKERY & CAFÉ

Heat At Home Feast Instructions

(Serves 10)

Roasted Turkey Breast

- Preheat oven to 350°F. Remove the plastic bag and loosen the foil around the turkey so the top of the turkey is exposed. Rub two tablespoons of olive oil or other cooking oil on top of turkey. Sprinkle with salt and pepper.
 - Re-wrap turkey loosely with foil.
 - The turkey should remain completely covered at this point. Place the turkey in a shallow baking tray and bake for 1 hour and 30 minutes at 350°F.
 - Remove the foil from the turkey and continue to bake for 30 minutes. Take care as juice will release from the turkey and steam will escape!
 - Once the internal temperature of the turkey is 165°F, remove from oven and let turkey rest for 10 minutes prior to slicing.
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Mashed Potatoes

- Preheat oven to 350°F. Remove the cover of the potatoes and recover loosely with foil.
 - Place on a baking sheet and bake for 45 minutes at 350°F.
 - Uncover potatoes and continue to bake for 15 minutes. Take care when removing the foil as steam will escape!
 - The temperature of the potatoes must reach 165°F to be ready for serving.
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Cranberry Apple Stuffing

- Preheat oven to 350°F. Remove the cover on the stuffing and recover loosely with foil.
- Bake for 30 minutes at 350°F.
- Uncover stuffing and continue to bake for 15 minutes (for drier stuffing remove the foil and bake for 30 minutes). Take care when removing the foil as steam will escape!
- The temperature for the stuffing must reach 165°F to be ready for serving.



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Green Beans Almondine*

- Using a large sauté pan (or sauté two batches in a smaller pan), heat the pan over medium heat for 30 seconds.
 - Add the butter and allow it to melt.
 - Add the green beans and sauté for approximately 5-8 minutes or until the beans are heated through.
 - Season the green beans to taste with salt and pepper.
 - Add roasted almonds and toss thoroughly.
 - The temperature of the green beans must reach 165°F to be ready for serving.
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Creamy Wild Mushroom Sauce

- Pour the sauce in a saucepan and heat over medium heat stirring with a wire whisk or spoon until hot. Do not boil.
 - The temperature of the mushroom sauce must reach 165°F to be ready for serving.
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Breadsticks

- Preheat oven to 400°F. Place the breadsticks on a baking tray and bake for 5 minutes just prior to serving.

PRO-TIP: For a super savory breadstick, top with butter or olive oil and sea salt.



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Sample Schedule (Two and a half hours heat time)

- 11:00 AM Preheat oven to 350°F.
- 11:15 AM Place the Turkey on the lower rack in the oven.
- 12:15 PM Add the Mashed Potatoes to the oven on the upper rack.
- 12:30 PM Add the Cranberry Apple Stuffing to the oven on the upper rack.
- 12:45 PM Remove the foil from the Turkey.
- 1:00 PM Remove the foil from the Cranberry Apple Stuffing and the Mashed Potatoes.
- 1:15 PM Remove everything from the oven and increase the temperature to 400°F for the Breadsticks.
- 1:20 PM Sauté the Green Beans, heat the Mushroom Sauce, and bake the Breadsticks. Plate the Cranberry Sauce and Stuffing.
- 1:25 PM Slice and plate the Turkey.
- 1:30 PM Bon Appétit!