

THANKSGIVING AT HOME WITH LEGAL SEA FOODS



If it isn't fresh, it isn't Legal!®

\$259 - Serves 4-6 Guests, With Plenty of Leftovers!
Order Ahead Online or By Calling Us (617) 277-7300
& Pick-Up on Wednesday, November 24th

Your Package Will Contain:

Ready-To-Roast Boneless Herb-Seasoned Turkey Breast
Sausage & Cornbread Stuffing
Cranberry Relish & Giblet Gravy
Bacon & Shallot Roasted Brussels Sprouts
Potatoes Au Gratin
Duck Fat Roasted Root Vegetables

House Made Desserts
Pumpkin Pie & Pecan Pie



SCAN TO
ORDER ONLINE

**ORDER TODAY,
AVAILABILITY
IS LIMITED!**

At Legal Sea Foods it is with great pride and gratitude that this Thanksgiving and Christmas Day we will be closing our restaurants to afford our teams some overdue time with their own families this holiday season. We are committed to providing a memorable holiday experience any other day! We'll also be offering Legal Sea Foods at HOME holiday meal packages at our Chestnut Hill location while they last, visit our website for details.

Legal Sea Foods Chestnut Hill | 55 Boylston Street
Chestnut Hill, MA 02467 | (617) 277-7300



THANKSGIVING AT HOME COOKING INSTRUCTIONS



Thank you for making Legal Sea Foods part of your Thanksgiving this year. We are happy to help you make it special with the Legal Sea Foods at Home Thanksgiving Dinner. These instructions will guide you through easy preparation for a complete Thanksgiving feast.



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Cooking Instructions:

Begin roasting the Turkey Breast approximately 3-4 hours before dinner is served and follow the directions for the perfect holiday dinner!

For the Turkey:

- 1. Preheat the oven to 350°conventional, 325°if using convection**
- 2. Remove the foil lid from the large pan containing the Turkey Breast and mirepoix (vegetables.) Note the weight of the turkey breast written on the foil lid**
- 3. Place the pan with turkey and mirepoix in the center of the bottom rack of your oven**
- 4. Roast the turkey for 18-20 minutes per lb., roughly 2½ to 3½ hours or until it reaches an internal temperature of 165°**
- 5. To check the internal temperature, use a meat thermometer and insert into the thickest part of the turkey breast**
- 6. Allow the turkey to rest for 30 min before carving**

For the Sides:

- 1. After the turkey has cooked for 2-3 hours, place the pan with potatoes to the oven -Heat covered for 45 min, uncovered for 15 minutes**
- 2. One-half hour later, place the stuffing, covered, and the root vegetables, uncovered, in the oven -Heat for approximately one-half hour until heated to 165°internal temp**
- 3. When the turkey is fully cooked, turn off the oven and leave the side dishes inside to stay warm**

For the Gravy:

- 1. Place gravy in a saucepan and bring to a boil over medium heat.**
- 2. Turn heat to low and simmer for 5 minutes**
- 3. Transfer to serving ware and serve**

For the Pies:

- 1. Pies can be served at room temperature -remove from fridge when starting the turkey**
- 2. If you prefer them heated, once all dinner items are removed from oven, set oven to lowest temp and warm pies while dinner is served**