Happy Thanksgiving!

We would like to thank you for trusting Unconventional Diner to provide a convenient and satisfying Thanksgiving meal for your holiday table. We put a lot of love and attention into each dish so that you can serve it with pride to your friends and family.

Please enjoy! And we hope you think of us once more when it’s time to order festive to-go meals for Christmas and New Year’s Eve. Check our website in the coming weeks for more details.

Happy holidays,
Chef David & the Unconventional Team

PREPARATION INSTRUCTIONS

Autumn Harvest Soup
1. Remove lids from the broth and the container with vegetables/pasta.
2. Combine broth, vegetables and pasta in a pot and bring to a simmer, stirring occasionally until hot. OR combine them in a microwave-safe bowl and heat for 3 minutes and then in 1-minute increments, stirring in between until hot.

Roast Turkey, Mashed Potatoes, Brussels Sprouts, Stuffing & Cornbread
1. Preheat oven to 300°F.
2. Remove lids from all containers.
3. Bake all for 15 minutes EXCEPT for the cornbread muffins, which should be removed from the oven after 5 minutes.

Pan Gravy
1. Heat in a microwave-safe bowl until hot (in 2- to 3-minute increments, stirring in between) OR transfer to a small pot and bring to a simmer, stirring occasionally.

Cranberry Relish & Pumpkin Pie
1. Serve chilled or at room temperature.

Got questions, comments or concerns? Please contact hello@eatunconventional.com for a prompt response.