



AIR FRYER THANKSGIVING TIMELINE



DAY BEFORE

- ☐ Make stuffing — store in fridge
- ☐ Assemble green bean casserole
- ☐ Prepare sweet potato dishes
- ☐ Season turkey — refrigerate
- ☐ Prep appetizers & desserts

MORNING OF

- ☐ Reheat stuffing (**350°F, 8–12 min**)
- ☐ Reheat casseroles (**350°F, 15–25 min**)
- ☐ Warm bread/rolls (**350°F, 2–4 min**)

1–2 HOURS BEFORE

- ☐ Cook fresh Brussels sprouts (**375°F, 10–12 min**)
- ☐ Cook green beans (**400°F, 12–15 min**)
- ☐ Cook turkey breast (**350°F, 45–60 min**)
- ☐ Make sweet potato fries (**400°F, 16 min**)

30 MINUTES BEFORE

- ☐ Reheat appetizers (**375°F, 4–8 min**)
- ☐ Finish desserts (**350°F, 3–5 min**)
- ☐ Final turkey temp check (**165°F**)

REHEATING CHAMPS

- ✓ Stuffing, casseroles, sweet potatoes
- ✓ Bread, rolls, sliced turkey
- ✓ Breaded/fried items

COOK FRESH

- ✓ Green beans, Brussels sprouts
- ✓ Sweet potato fries, fresh vegetables
- ✓ Turkey breast/thighs

SPACE-SAVING TIPS

- Clean between batches
- Use oven-safe dishes
- Keep finished food warm with foil
- Cook longest-keeping items first

Remember: Always check internal temps and add buffer time. Every air fryer runs a little differently — start checking early.



Simply
Air Cook