

Happy Baking!

SAVORY PIE BAKING INSTRUCTIONS

PIE BAR

ROSEMARY CHICKEN POT PIE

BAKE FROM FROZEN

1. Pre-heat Oven to 350F.
2. Bake for 90-120 minutes until filling reaches 165F temp.

BAKE ON RIMMED BAKING SHEET

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 15g	15g	30%	Total Carbohydrate 42g	8%
Saturated Fat 7g	7g	14%	Dietary Fiber 1g	2%
Trans Fat 0g	0g	0%	Total Sugars 8g	16%
Cholesterol 85mg	85mg	17%	Includes og Added Sugars	0%
Sodium 3660mg	3660mg	73%	Protein 15g	30%

Calories per serving 360

INGREDIENTS: RECONSTITUTED VEGETABLE JUICE BLEND (WATER AND CONCENTRATED JUICES OF CARROT, CELERY, TOMATO, MALTODEXTRIN, SALT, SUGAR, ONION JUICE CONCENTRATE, YEAST EXTRACT, CABBAGE JUICE, GARLIC POWDER, MUSHROOM EXTRACT, SPICE, NATURAL FLAVOR, CHICKEN, CHICKEN, POTATOES, CREAM, PIE CRUST, REFRIGERATED), REGULAR, UNBAKED, CARROTS, CELERY, PEAS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), ONION, BUTTER (CREAM, NATURAL FLAVOR), BLACK PEPPER, KOSHER SALT, OLIVE OIL, GARLIC, SALT, ONION, SPICES, PAPRIKA, GARLIC, CITRIC ACID, AND SILICON DIOXIDE (ADDED TO MAKE FREE FLOWING), ROSEMARY. **CONTAINS: MILK, WHEAT**



NET WT. 52 OZ (3LB 4OZ)

CHICKEN POT PIE

BAKE FROM FROZEN

1. Pre-heat Oven to 350F.
2. Bake for 90-120 minutes until filling reaches 165F temp.

BAKE ON RIMMED BAKING SHEET



PIE BAR

ROASTED VEGGIE POT PIE

BAKE FROM FROZEN

1. Pre-heat Oven to 350F.
2. Bake for 90-120 minutes until filling reaches 165F temp.

BAKE ON RIMMED BAKING SHEET

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 3.5g	3.5g	7%	Total Carbohydrate 21g	4%
Saturated Fat 2g	2g	4%	Dietary Fiber 3g	6%
Trans Fat 0g	0g	0%	Total Sugars 4g	8%
Cholesterol 10mg	10mg	2%	Includes og Added Sugars	0%
Sodium 290mg	290mg	6%	Protein 3g	6%

Calories per serving 120

INGREDIENTS: INGREDIENTS: POTATOES, VEGETABLE STOCK (VEGETABLE STOCK (ONION, CELERY, CARROT, MUSHROOM, RED PEPPER), TOMATO PASTE), SWEET POTATO, CARROTS, PEAS, ONION, BROCCOLI, MUSHROOMS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), CELERY, BUTTER (CREAM, NATURAL FLAVOR), CREAM, KOSHER SALT, SALT, ONION, SPICES, PAPRIKA, GARLIC, CITRIC ACID, AND SILICON DIOXIDE (ADDED TO MAKE FREE FLOWING), OLIVE OIL, GARLIC, BLACK PEPPER, ROSEMARY. **CONTAINS: MILK, WHEAT**

CONTAINS: MILK, WHEAT

NET WT. 48 OZ (3LB)

VEGGIE POT PIE

BAKE FROM FROZEN

1. Pre-heat Oven to 350F.
2. Bake for 90-120 minutes until filling reaches 165F temp.

BAKE ON RIMMED BAKING SHEET

PIE BAR

SHEPHERD'S PIE

FROM FROZEN

**REMOVE LID
REHEAT: at 350° for 45 minutes**

INGREDIENTS: ground beef, potatoes, onions, carrots, celery, garlic, flour, paprika, beef broth, tomatoes, peas, rosemary, worcestershire sauce, butter, bay leaf, cream cheese, milk, salt, pepper

SHEPHERD'S PIE

FROM FROZEN

**REMOVE LID
REHEAT: at 350° for 45 minutes**

HANDCRAFTED PIE
PIE BAR
FOR THE MASSES

BACON CHEDDAR QUICHE

FROM FROZEN

THAW OVERNIGHT IN REFRIGERATOR
REHEAT IN OVEN AT 350°
FOR 25 - 35 MINUTES

INGREDIENTS
Bacon, Cheddar Cheese, Onions, Chives, Butter, Olive Oil, Garlic, Eggs, Cream, Pepper.

BACON QUICHE

FROM FROZEN

**THAW OVERNIGHT IN REFRIGERATOR
REHEAT IN OVEN AT 350°
FOR 25 - 35 MINUTES**

HANDCRAFTED PIE
PIE BAR
FOR THE MASSES

SPINACH FETA QUICHE

FROM FROZEN

THAW OVERNIGHT IN REFRIGERATOR
REHEAT IN OVEN AT 350°
FOR 25 - 35 MINUTES

INGREDIENTS
Spinach, Red Peppers, Feta Cheese, Butter, Olive Oil, Eggs, Cream, Garlic, Rosemary, Salt, Pepper.

SPINACH QUICHE

FROM FROZEN

**THAW OVERNIGHT IN REFRIGERATOR
REHEAT IN OVEN AT 350°
FOR 25 - 35 MINUTES**