

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

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 11g	14%	Total Carbohydrate 10g	4%
Saturated Fat 6g	30%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 2g	
Cholesterol 85mg	28%	Includes 0g Added Sugars	0%
Sodium 220mg	10%	Protein 14g	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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 ACIDE, AND SILICON DIOXIDE (ADDED TO MAKE FREE FLOWING), ROSEMARY. **CONTAINS: MILK, WHEAT**

Packed for Pie Bar by:
Blue Frog Foods, LLC
5875 Love Street
Austell, GA 30168

Questions or Comments:
Pie Bar
8720 Main Street
Woodstock, GA 30188
678-402-6245



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

VEGETABLE 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

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 3.5g	4%	Total Carbohydrate 21g	8%
Saturated Fat 2g	10%	Dietary Fiber 3g	11%
Trans Fat 0g		Total Sugars 2g	
Cholesterol 10mg	3%	Includes 0g Added Sugars	0%
Sodium 290mg	13%	Protein 3g	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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 ACIDE, AND SILICON DIOXIDE (ADDED TO MAKE FREE FLOWING), OLIVE OIL, GARLIC, BLACK PEPPER, ROSEMARY.

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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

SHEPHERD'S PIE BAR

SHEPHERD'S PIE

BAKE FROM FROZEN

1. REMOVE LID
2. REHEAT: at 350° for 60-90 minutes

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 25g	32%	Total Carbohydrate 31g	11%
Saturated Fat 12g	60%	Dietary Fiber 5g	18%
Trans Fat 0g		Total Sugars 6g	
Cholesterol 105mg	35%	Includes 0g Added Sugars	0%
Sodium 1520mg	66%	Protein 28g	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

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NET WT. 34oz (2LB 2OZ)

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