**Roasted Veggie Pot Pie**

- **BAKE** 350° for 90-120 Mins
- **BAKE ON RIMMED BAKING SHEET**

**EGG WASH**
1) TBS of Milk | 1) Egg Yolk

**INGREDIENTS**
- Sweet Potatoes, Red Potatoes, Crimini Mushrooms, Peas, Carrots, Celery, Onions, Garlic, Broccoli, Veggie Stock, Heavy Cream, Salt, Pepper, Rosemary and Flour, Olive Oil, Butter.

---

**Rosemary Chicken Pot Pie**

- **BAKE** 350° for 90-120 Mins
- **BAKE ON RIMMED BAKING SHEET**

**EGG WASH**
1) TBS of Milk | 1) Egg Yolk

**INGREDIENTS**
- Chicken, Carrots, Celery, Potatoes, Onions, Peas, Chicken Stock, Pepper, Salt, Garlic, Rosemary, Flour, Heavy Cream, Butter, Olive Oil.

---

**Spinach Feta Quiche**

- **FROM FROZEN** Thaw for 2 hours in refrigerator.
- Reheat in oven at 350° for 25 - 35 minutes

**FRESH**
Reheat in oven at 350° for 25 - 35 minutes

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

---

**Bacon Cheddar Quiche**

- **FROM FROZEN** Thaw for 2 hours in refrigerator.
- Reheat in oven at 350° for 25 - 35 minutes

**FRESH**
Reheat in oven at 350° for 25 - 35 minutes

**INGREDIENTS**