

TAKE & BAKER

ENJOY GINGER AND BAKER AT HOME!

MEATLOAF FOR TWO 28

tangy tomato glaze, mashed potatoes,
honey glazed carrots

BLACKENED SALMON FOR TWO 38

wild rice, brussels sprouts, citrus
gremolata

MAC & CHEESE FOR TWO 20

cavatappi, parmigiano-reggiano, toasted
breadcrumbs

THREE MEAT FLATBREAD PIZZA 12

ham, pepperoni, italian sausage,
mozzarella, marinara

SPINACH MUSHROOM FLATBREAD

11

garlic white sauce, spinach, wild
mushrooms, mozzarella

CHICKEN POT PIE 16

carrots, celery, peas, onion, slow
roasted chicken, flaky butter crust

VEGGIE POT PIE 15

corn, green beans, onion, carrots, flaky
butter crust

CREAMY TOMATO SOUP

plum tomato, basil, garlic, cream
PINT 6 | QUART

REHEATING INSTRUCTIONS

MEATLOAF

Place in oven at 375°F and bake for
25-30 minutes or until hot. Pour
glaze over top and enjoy.

MASHED POTATOES

Drop mashed potatoes (still in bag)
into boiling water for 15 minutes.

Or, remove from bag, place in
saucepan w/ a dash of cream or milk
& heat over medium until warm.

HONEY GLAZED CARROTS OR BRUSSELS SPROUTS

Place in oven at 400°F and bake for
15-20 minutes or until desired
temperature

TOMATO SOUP

Pour soup into a saucepan to reheat
on medium (or heat in microwave)
to desired temperature.

THREE MEAT FLATBREAD PIZZA

Remove from plastic and cardboard.
Place on oven safe pan and bake at
425°F for 12-15 minutes.

MUSHROOM AND SPINACH FLATBREAD

Remove from plastic and cardboard.
Place on oven safe pan and bake at
425°F for 12-15 minutes.

MAC & CHEESE

Bake at 400°F for 15 minutes.
Remove lid and bake for additional
5 minutes.

BLACKENED SALMON

Place in oven at 400°F and bake for
25-30 minutes or until hot. Remove
from oven and pour citrus
gremolata over the top.