

# 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

## 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

### **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.