

TAKE AND BAKER

ENJOY GINGER AND BAKER AT HOME! FROZEN AND READY TO BAKE

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

MEATLOAF FOR TWO 28

ground beef & pork, 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

PUMPKIN APPLE BISQUE

pumpkin, butternut, granny smith apples, coconut
milk, sage, pecans
PINT 9 | QUART 13

TOMATO BASIL SOUP 15

plum tomatoes, basil, parmesan crisp
PINT 8 | QUART 12

REHEATING INSTRUCTIONS

CHICKEN OR VEGGIE POT PIE

Option One: Thaw Overnight

Remove from wrapping. Thaw in refrigerator overnight. Preheat oven to 350°F. Optional: Brush egg wash on top of pie. (Egg wash: whisk 1 egg + 2 Tbsp. milk – you won't need to use it all, just a light coating on top of the crust.) **Place pot pie on a baking sheet and bake for 40-45 minutes.** When internal temperature reaches 165 degrees, the pie is done. Look for a beautiful golden-brown top! Allow to cool for 5 minutes before serving.

Option Two: Bake Frozen

Remove from wrapping. Preheat oven to 350°F. Optional: Brush with egg wash on top of pie. (Egg wash: whisk 1 egg + 2 Tbsp. milk – you won't need to use it all, just a light coating on top of the crust.) **Place pot pie on a baking sheet and bake for 60-75 minutes.** When internal temperature reaches 165 degrees, the pie is done. Look for a beautiful golden-brown top! Allow to cool for 5 minutes before serving.

REHEATING INSTRUCTIONS (CONTINUED)

TOMATO SOUP OR PUMPKIN BISQUE

Pour soup into a saucepan over medium heat, stirring occasionally OR heat in the microwave to desired temperature.

FLATBREAD PIZZAS (BOTH FLAVORS)

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

MEATLOAF

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

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.

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

WILD RICE

Pour bag into saute pan or pot with 1 cup water and simmer until hot. Season with salt and peppery and fold in a tablespoon of butter.