

TAKE AND BAKER

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

CHICKEN POT PIE 18

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

VEGGIE POT PIE 17

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

MEATLOAF FOR TWO 28

ground beef & pork, tangy tomato glaze, mashed potatoes, honey glazed carrots

LEMON PINEAPPLE GLAZED MAHI FOR TWO 48

dirty rice, pineapple mango salsa

MAC & CHEESE FOR TWO 20

cavatappi, parmigiano-reggiano, toasted breadcrumbs

PASTA BOLOGNESE FOR 2 20

slow-simmered beef, pork & tomato sauce, rigatoni, parmesan

THREE MEAT FLATBREAD PIZZA 12

ham, pepperoni, italian sausage, mozzarella, marinara

SPINACH & MUSHROOM FLATBREAD 12

garlic white sauce, spinach, wild mushrooms, mozzarella

ROASTED HALF CHICKEN 29

mashed potatoes, brussels sprouts, chicken demi-glaze

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)

MEATLOAF

Bake at 375°F 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

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

GLAZED MAHI

Bake at 375°F for 25-30 minutes or until hot. Remove from oven and pour glaze over the top.

DIRTY RICE

Add ½ cup water to rice, cover and bake at 375°F for 15-20 minutes until hot.

MAC & CHEESE

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

PASTA BOLOGNESE

Bring a pot of water to boil, add pasta and simmer until hot. Place Bolognese sauce in microwave or saucepan and heat until hot.

FLATBREAD PIZZAS (BOTH FLAVORS)

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

ROASTED HALF CHICKEN

place in oven at 375°F for 20-25 minutes until hot. Heat chicken demi-glaze in microwave or saucepan until hot and pour over chicken.

BRUSSELS SPROUTS

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