

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

TURKEY POT PIE 19

white and dark meat, butternut squash, celery, peas, carrots, onions, herbs, flaky butter crust

VEGGIE POT PIE 17

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

MEATLOAF FOR TWO 32

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

MAC & CHEESE FOR TWO 20

cavatappi, parmigiano-reggiano, toasted breadcrumbs

BLACKENED SALMON FOR TWO 41

peach relish, butternut squash risotto

REHEATING INSTRUCTIONS CHICKEN, TURKEY 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.

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

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 garnish with peach relish.

BUTTERNUT RISOTTO

Place in microwave safe container for 2 1/2 minutes or in Oven 350 for 20 minutes.

