

# TAKE AND BAKER

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

### **CHICKEN POT PIE 20**

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

### **VEGGIE POT PIE 18**

celery, carrots, onion, parsnips,  
turnips, sweet potato, flaky butter crust

## **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.