GINGER and BAKER
FORT COLLINS, COLORADO

TAKE AND BAKER

ENJOY GINGER AND BAKER AT HOME!

Frozen and Ready to Bake

INDIVIDUAL CHICKEN POT PIE 23

our bestseller! carrots, celery, peas, onion,
slow roasted chicken, flaky butter crust

INDIVIDUAL VEGGIE POT PIE 21

corn, broccoli, yukon gold potatoes, carrots,
celery, onion, herbs, flaky butter crust

REHEATING INSTRUCTIONS

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.

Celebrating Fort Collins' History, Community, Creativity and Pie
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