



Meal Storage and Heating Instructions



We hope you enjoy your meals! Please take a few moments to read the information below regarding storage and preparation of your meals.

All food requiring refrigeration need to be kept at a temperature of 41°F or below. Shelf-stable items should be stored at a temperature of 85°F or below.

Store food immediately in refrigerator or freezer until ready to heat and consume. Reheat to an internal temperature of 165°F and consume within two hours.

Please note: Since the type of products vary, and all microwaves and ovens vary in power, all cooking times are approximate and may need to be adjusted.

CHEESE PIZZA

Bake at 325°F
Frozen 13-15 min
Thawed 11-13 min

MOZZARELLA STICKS

Bake at 425°F
For 6-7 min
Let stand 1-2 minutes before serving.

MINI MAPLE PANCAKES

Preparation instruction:
Bake at Temp 350°F
Time from Frozen 9–10 min

BROCCOLI

Microwave for 2 minutes
OR
Defrost and eat cold/raw

EGG PATTY

Bake at 350°F
For 20 minutes

OVEN FRIES

Bake at 425°F
For 15 minutes

SAUSAGE PATTY

Bake at 375°F
For 15 minutes

FULLY COOKED POPCORN CHICKEN

Bake at 350°F
For 30 minutes

FRENCH TOAST STICKS

Bake at 350° F
For 10-11 minutes

BEEF PATTY

Bake at 350°F
For 8–10 mins

ROTINI WITH MEAT SAUCE

Bake at 350° F
for 25-30 minutes
Or until product reaches 165° F