
BAKING INSTRUCTIONS

MEAT PIES

CHICKEN POT PIE | CHICKEN STUFFING & GRAVY | BEEF & ONION |
TOURTIÈRE | STEAK & MUSHROOM

• BAKE FROM FROZEN •

- Store MEAT PIES in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F (*All ovens bake differently, adjust the temperature of yours as needed*).
- Place **FROZEN** meat pie directly on the oven rack, bake for approximately 75-90 minutes or until an internal temperature of 160°F is reached.
- Remove from the oven and let cool slightly before serving.
- Enjoy!

SAUSAGE ROLLS

• BAKE FROM FROZEN •

- Store SAUSAGE ROLLS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F (*All ovens bake differently, adjust the temperature of yours as needed*).
- Line a baking sheet with parchment paper and place **FROZEN** Sausage Rolls **MEAT SIDE DOWN** (on their side - this will allow the pastry to cook evenly all around).
- Bake for approximately 40-50 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly.
- **TIP** - If you are feeding these as an appetizer, once well cooled, slice them in half vertically.
- Enjoy!



TACO ROLLS

• BAKE FROM FROZEN •

- Store TACO ROLLS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F (*All ovens bake differently, adjust the temperature of yours as needed*).
- Line a baking sheet with parchment paper and place **FROZEN** Taco Rolls **MEAT SIDE DOWN** (on their side - this will allow the pastry to cook evenly all around).
- Bake for approximately 40-50 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly.
- **TIP** - If you are feeding these as an appetizer, once well cooled, slice them in half vertically.
- Enjoy!

CHICKEN STUFFING ROLLS

with Cranberries

• BAKE FROM FROZEN •

- Store CHICKEN STUFFING ROLLS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F (*All ovens bake differently, adjust the temperature of yours as needed*).
- Line a baking sheet with parchment paper and place FROZEN Sausage Rolls **MEAT SIDE DOWN** (on their side - this will allow the pastry to cook evenly all around).
- Bake for approximately 40-50 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly.
- **TIP** - If you are feeding these as an appetizer, once well cooled, slice them in half vertically.
- Enjoy!



SHEPHERD'S PIE

• THAW BEFORE BAKING •

- Thaw SHEPHERD'S PIE before baking. If you bake from frozen, adjust your baking times accordingly. These baking times are for a **THAWED** shepherd's pie.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed).*
- Place foil pan directly on the oven rack, bake for approximately 75-90 minutes or until an internal temperature of 160°F is reached.
- Remove from the oven and let cool slightly.
- Enjoy!

LASAGNA

• THAW BEFORE BAKING •

- Thaw LASAGNA before baking. If you bake from frozen, adjust your baking times accordingly. These baking times are for a **THAWED** lasagna.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed).*
- Place foil pan directly on the oven rack, bake for approximately 75-90 minutes or until an internal temperature of 160°F is reached.
- Remove from the oven and let cool slightly before serving.
- Enjoy!



SPINACH ARTICHOKE TURNOVERS

• BAKE FROM FROZEN •

- Store SPINACH ARTICHOKE TURNOVERS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed)*.
- Place **FROZEN** TURNOVERS on a parchment lined baking sheet and bake for approximately 20-30 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly before serving.
- Enjoy!

JALAPEÑO POPPER TURNOVERS

• BAKE FROM FROZEN •

- Store JALAPEÑO POPPER TURNOVERS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed)*.
- Place **FROZEN** TURNOVERS on a parchment lined baking sheet and bake for approximately 20-30 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly before serving.
- Enjoy!



PULLED PORK MAC & CHEESE TURNOVERS

• BAKE FROM FROZEN •

- Store PULLED PORK MAC & CHEESE TURNOVERS in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed)*.
- Place **FROZEN** TURNOVERS on a parchment lined baking sheet and bake for approximately 20-30 minutes, or until an internal temperature of 160°F is reached and the pastry is golden brown.
- Remove from the oven and let cool slightly before serving.
- Enjoy!

FRUIT STRUDEL

BLUEBERRY PEACH | STICKY TOFFEE APPLE | STRAWBERRY RHUBARB

• BAKE FROM FROZEN •

- Store FRUIT STRUDEL in the freezer until ready to bake - **DO NOT THAW**.
- Preheat the oven to 375°F *(All ovens bake differently, adjust the temperature of yours as needed)*.
- Place **FROZEN** STRUDEL on a parchment lined baking sheet and bake for approximately 25-35 minutes or until the pastry is golden brown and the fruit begins to bubble.
- Remove from the oven and let cool slightly before serving.
- Enjoy!

