

Heating Instructions



KEEP ALL SIDES FROZEN UNTIL READY TO BAKE
Ovens vary; cook to an internal temperature of 165°F
as measured with a food thermometer.

“WORLD’S BEST” MAC & CHEESE – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set for up to 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

“WORLD’S BEST” MAC & CHEESE – 6 LB. PAN

CONVENTIONAL OVEN: Tent lid. Bake in oven preheated to 375°F for approximately 1 hour 20 minutes. Remove lid and gently stir. Bake for an additional 15 minutes. Remove from oven; contents will be very hot. Stir and let sit for 10 minutes before serving.

WARNING: Lift pan from sides; do not lift from corners. Use care to avoid potential cuts from aluminum pan.

“WORLD’S BEST” GLUTEN FREE MAC & CHEESE – 18 OZ. PAN

CONVENTIONAL OVEN: Preheat oven to 375°F. Place pan directly on the middle oven rack and bake for approximately 30 to 35 minutes or until sauce is bubbling throughout pan and top is browned in places. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Stir gently and let set for up to 5 minutes before serving. (The noodles are very fragile, so stir carefully.)

MICROWAVE: Leave heat-safe film on tray and cut a 2-inch slit into the film. Place pan in microwave on a microwave-safe plate. Microwave for 4 minutes on high power. Carefully remove the film. Return pan to the microwave and cook for 1 to 1½ minutes longer, or until sauce is just bubbling on the edges. Stir gently and let set for 5 minutes before serving. (The noodles are very fragile, so stir carefully.)

MARIACHI MAC & CHEESE – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. To ensure it cooks evenly, stir gently half way through baking. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set for up to 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

GLUTEN FREE KALE AND BROWN RICE GRATIN – 20 OZ. PAN

CONVENTIONAL OVEN: Preheat oven to 375°F. Remove heat safe film. Place pan directly on the middle oven rack and bake for 35 to 45 minutes or until sauce is bubbling throughout pan and top is browned in places. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Stir gently and let set for up to 5 minutes before serving.

MICROWAVE: Leave heat-safe film on tray and cut a 2-inch slit into the film. Place pan onto a microwave safe plate and microwave for 6 minutes on high power. Carefully remove the film. Return pan to the microwave and cook for 1 to 1½ minutes longer, or until sauce is bubbling on the edges. Stir gently and let set for up to 5 minutes before serving.

SMOKED FLAGSHIP MAC & CHEESE – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set for up to 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

MAC & CHEESE WITH ROASTED POBLANOS AND CHICKEN – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set up to 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

MAC & CHEESE WITH SAVORY PORK AND MUSHROOMS – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set up for 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

ENCHILADA BOWLS – BLANCO, ROJO, VERDE

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place bowl on baking sheet and bake on middle oven rack for 35 to 40 minutes or until heated through. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot.

MICROWAVE: (*We love our enchiladas, but we do not love the microwave. Bake in the oven – so much better!*) Cut a 1-inch slit into the film. Place bowl in microwave on a microwave-safe plate. Microwave for 3 minutes on high, remove film and cook for 30 to 60 seconds more or until heated through. Contents will be very hot.

QUESO FUNDIDO

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place bowl on baking sheet and bake on middle oven rack for about 25 minutes or until melted through. Remove from oven, stir gently, and serve. Contents will be very hot.

MICROWAVE: (*We love queso, but we do not love the microwave. Bake in the oven – so much better!*) Cut a 1-inch slit into the film. Place bowl in microwave on a microwave-safe plate. Microwave for 3 minutes on high, remove the film, and cook for 30 to 60 seconds more or until the sauce is melted all around the edges. Stir gently before serving. Contents will be very hot.