

Heating Instructions



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

CONVENTIONAL OVEN: Keep frozen prior to baking. Remove lid. Bake in oven preheated to 375°F for approximately 40 to 50 minutes or until sauce is bubbling throughout pan and top is browned in places. (If thawed, adjust time accordingly.) If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let sit for up to 5 minutes before serving.

MICROWAVE: Remove lid. Microwave at Medium-High power for 6 minutes. Stir gently. Microwave for 3 to 4 minutes at High power. Let set for 3 to 5 minutes before serving.

KEEP FROZEN UNTIL READY TO BAKE

“WORLD’S BEST” MAC & CHEESE – 9X13 PAN

CONVENTIONAL OVEN: Keep frozen prior to baking. Remove lid. Bake in oven preheated to 375°F for approximately 1 hour or until sauce is bubbling throughout pan and top is browned in places. (If thawed, adjust time accordingly.) If top browns too quickly, replace lid until finished cooking. Remove from oven; contents will be very hot. Let sit for up to 5 minutes before serving.

KEEP FROZEN UNTIL READY TO BAKE

MARIACHI MAC & CHEESE – 20 OZ. PAN

CONVENTIONAL OVEN: Keep frozen prior to baking. Remove lid. Bake in oven preheated to 375°F for approximately 40 to 50 minutes or until sauce is bubbling throughout pan and top is browned in places. (If thawed, adjust time accordingly.) 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 sit for up to 5 minutes before serving.

MICROWAVE: Remove lid. Microwave at Medium-High power for 6 minutes. Stir gently. Microwave for 3 to 4 minutes at High power. Let set for 3 to 5 minutes before serving.

KEEP FROZEN UNTIL READY TO BAKE

FRESH KALE AND BROWN RICE GRATIN – 20 OZ. PAN

CONVENTIONAL OVEN: Keep frozen prior to baking. Remove lid. Bake in oven preheated to 375°F for approximately 45 to 55 minutes or until top is lightly browned and edges are bubbling. (If thawed, adjust time accordingly.) 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 lid. Microwave at Medium-High power for 6 minutes. Stir gently. Microwave for 4 minutes at High power. Let set for 3 to 5 minutes before serving.

KEEP FROZEN UNTIL READY TO BAKE

SMOKEY ROASTED VEGETABLE CAVATAPPI – 20 OZ. PAN

CONVENTIONAL OVEN: Keep frozen prior to baking. Remove lid. Bake in oven preheated to 375°F for approximately 30 to 40 minutes or until sauce is bubbling throughout pan and top is browned in places. (If thawed, adjust time accordingly.) 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 sit for up to 5 minutes before serving.

MICROWAVE: Remove lid. Microwave at Medium-High power for 6 minutes. Stir gently. Microwave for 3 to 4 minutes at High power. Let set for 3 to 5 minutes before serving.

KEEP FROZEN UNTIL READY TO BAKE