

HEATING INSTRUCTIONS



CHICKEN, SIMPLY CHICKEN, CHICKEN CURRY, VEGGIE, TOP SIRLOIN BEEF PIES

Fresh pies:

- Preheat oven to 400 degrees!
- Adjust oven rack to lower third (not bottom) and place piece of aluminum foil under pie to catch any drippings.
NOTE: If you are using a convection oven, place your pie on the middle rack. We do not recommend baking pie in a toaster oven.
- Place pie in oven (do not cover).
- Bake the Individual size pie approximately 30-40 min. and the Duo size pie or the Large size pie for approximately 45-55 min. -OR- until the crust is a golden brown (oven temperatures may vary).

NOTE: If the outer edge of crust is becoming too brown than the rest of pie, cover with aluminum foil on the edges. Fresh pies should be baked within 1 day if held in the refrigerator prior to cooking, otherwise please freeze.

Reheating: Set oven temperature to 350 degrees and place pie in oven for 15-20 min.

Frozen pies:

- For best results, remove plastic covering and defrost in refrigerator for 24 hrs. before baking.
- Follow the Heating instructions above. If you bake the pie completely frozen, add approximately 15 min. or more to baking time (oven temperatures may vary).

Note: If you freeze your fresh pie it should be consumed within 2 months of freezing it.

*****DO NOT MICROWAVE FRESH OR FROZEN PIES*****

GLUTEN FREE (GF) CHICKEN POT PIE

Fresh pies:

- Preheat oven to 375 degrees!
- Adjust oven rack to lower third (not bottom) and place piece of aluminum foil under pie to catch any drippings.

NOTE: If you are using a convection oven, place your pie on the middle rack. We do not recommend baking gluten free pie in a toaster oven.

- Place pie in oven (do not cover).
- Bake the Individual size pie approximately 35-40 min. -OR- until the crust is a golden brown (oven temperatures may vary).

NOTE: If the outer edge of crust is becoming too brown than the rest of pie, cover with aluminum foil on the edges. Fresh Gluten Free pies should be baked within 1 day if held in the refrigerator prior to cooking, otherwise please freeze.

Reheating: Set oven temperature to 350 degrees and place pie in oven for 15-20 min.

DO NOT BAKE FROZEN! Remove plastic covering. Defrost in refrigerator for 24 hrs. prior to baking due to delicate nature of the GF flour, otherwise you may experience burning inside the pie.

Note: If you freeze your fresh GF Chicken pie it should be consumed within 2 months of freezing it.

*****DO NOT MICROWAVE FRESH OR FROZEN PIES*****