

CHEESE LASAGNA ROLLUP (#00801WG)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (4.30oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



STEP 1

Preheat conventional oven to 375°F.



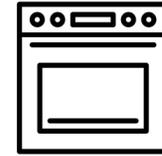
STEP 2

Place **frozen** lasagna rollup in ovenable / microwaveable single serve container.



STEP 3

Cover **frozen** lasagna rollup with ½ cup marinara sauce.



STEP 4

Place in oven and cook for 20-25 minutes.



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

SERVING SUGGESTIONS:

- Sprinkle with grated parmesan cheese.

CHEESE STUFFED SHELLS (#00803WG)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 2 pieces (4.62oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



STEP 1

Preheat conventional oven to 375°F.



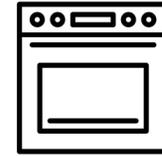
STEP 2

Place **frozen** stuffed shells in ovenable / microwaveable single serve container.



STEP 3

Cover **frozen** stuffed shells with ½ cup marinara sauce.



STEP 4

Place in oven and cook for 20-25 minutes.



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

SERVING SUGGESTIONS:

- Sprinkle with grated parmesan cheese.

JUMBO CHEESE RAVIOLI (#00804WG)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 3 pieces (3.78 oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



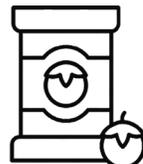
STEP 1

Preheat conventional oven to 375°F.



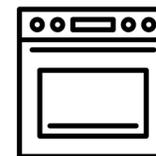
STEP 2

Place **frozen** jumbo cheese ravioli in ovenable / microwaveable single serve container.



STEP 3

Cover **frozen** jumbo cheese ravioli with ½ cup marinara sauce.



STEP 4

Place in oven and cook for 15-20 minutes.



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

SERVING SUGGESTIONS:

- Sprinkle with grated parmesan cheese.

CHEESE LASAGNA ROLLUP (#00808WG)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (3.65oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



STEP 1

Preheat conventional oven to 375°F.



STEP 2

Place **frozen** lasagna rollup in ovenable / microwaveable single serve container.



STEP 3

Cover **frozen** lasagna rollup with ½ cup marinara sauce.



STEP 4

Sprinkle ½ oz of shredded mozzarella on top.



STEP 5

Place in oven and cook for 20-25 minutes.



STEP 6

Remove product from oven.



STEP 7

Allow product to cool.



STEP 8

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

SERVING SUGGESTIONS:

- Sprinkle with grated parmesan cheese.

MINI CHEESE RAVIOLI (#00834WG)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 14 pieces (4.34 oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



STEP 1

Preheat conventional oven to 375°F.



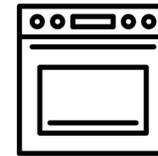
STEP 2

Place **frozen** mini ravioli in ovenable / microwaveable single serve container.



STEP 3

Cover **frozen** mini ravioli with ½ cup marinara sauce.



STEP 4

Place in oven and cook for 15-20 minutes.



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

SERVING SUGGESTIONS:

- Sprinkle with grated parmesan cheese.

PANCAKE, SAUSAGE, POTATOES & CHEESE STACKER (#15006)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 pail (7.93 oz) | Crediting: 2 m/ma, 2 oz eq grain, ½ cup veg



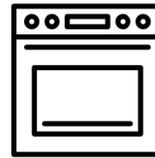
STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** individual pail on a sheet pan.



STEP 3

Place in oven and cook for 15-20 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

BREAKFAST SAMPLER: FRENCH TOAST, PANCAKES, SAUSAGE & POTATOES (#15007)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 pail (8.80 oz) | Crediting: 2 m/ma, 2 oz eq grain, ½ cup veg



STEP 1

Preheat convection oven to 300°F (conventional oven to 325°F).



STEP 2

Place **frozen** individual pail on a sheet pan.



STEP 3

Place in oven and cook for 17-20 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

ORANGE CHICKEN RICE MEAL (#15009)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 pail (10.40 oz) | Crediting: 2 m/ma, 1 oz eq grain, ½ cup veg



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** individual pail on a sheet pan.



STEP 3

Place in oven and cook for 20-25 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

PEACH COBBLER BISCUIT (#22020)

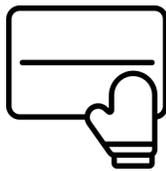
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 biscuit (2.80 oz) | Crediting: 2 oz eq grain



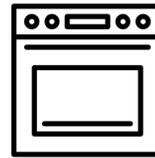
STEP 1

Preheat convection oven to 350°F.



STEP 2

Place **frozen** packages flat on baking sheet
(Do not remove wrapper. Wrapper is oven safe).



STEP 3

Place in oven and cook for 3-5 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

MINI CHICKEN TACOS (#25701)

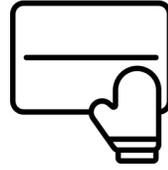
SCHOOL COOKING INSTRUCTIONS

Serving Size: 3 pieces (4.50 oz) | Crediting: 2 m/ma, 2 oz eq grain



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Lay **frozen** mini tacos on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 6-8 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 3 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

MOZZARELLA STICKS (#41009)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 5 sticks (4.23 oz) | Crediting: 2 m/ma, 2 oz eq grain



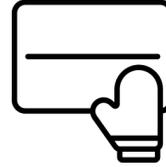
STEP 1

Preheat convection oven to 375°F (conventional oven to 400°F).



STEP 2

Remove mozzarella sticks from package.



STEP 3

Place **frozen** mozzarella sticks in a single layer on a baking sheet. Sticks should not touch.



STEP 4

Place in oven and cook for 9-11 minutes until thoroughly cooked (Over heating may cause cheese loss).



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

BREADED MINI CHEESE RAVIOLI (#41834)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 7 pieces (3.34 oz) | Crediting: 1 m/ma, 1.5 oz eq grain



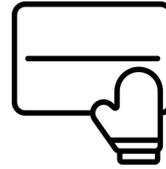
STEP 1

Preheat convection oven to 375°F (conventional oven to 400°F).



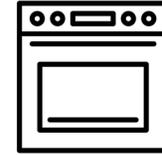
STEP 2

Remove breaded mini ravioli from package.



STEP 3

Place **frozen** ravioli in a single layer on a baking sheet.



STEP 4

Place in oven and cook for 7 minutes until thoroughly cooked (Over heating may cause cheese loss).



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

JUMBO CHEESE PIZZA BAGEL (#52106)

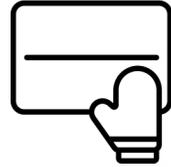
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (4.95 oz) | Crediting: 2 m/ma, 2 oz eq grain, 1/8 cup veg



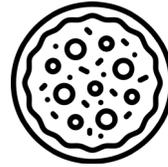
STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



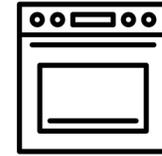
STEP 2

Place **frozen** jumbo pizza bagel on parchment lined sheet pan.



STEP 3

Allow pizza bagel to thaw for 10-15 minutes before cooking for best results.



STEP 4

Place in oven and cook for 12-15 minutes.



STEP 5

Remove product from oven.



STEP 6

Allow product to cool.



STEP 7

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

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2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

MINI CHEESE PIZZA BAGELS (#52222)

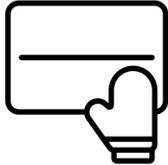
SCHOOL COOKING INSTRUCTIONS

Serving Size: 4 pieces (4.68 oz) | Crediting: 2 m/ma, 2 oz eq grain, 1/8 cup veg



STEP 1

Preheat convection oven to 400°F (conventional oven to 425°F).



STEP 2

Place **frozen** mini pizza bagels on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 9-11 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

PIZZABOLI (#53201)

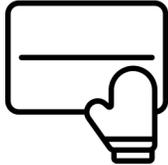
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (5.00 oz) | Crediting: 2 m/ma, 2 oz eq grain



STEP 1

Preheat convection oven to 325°F (conventional oven to 350°F).



STEP 2

Place **frozen** PizzaBoli on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 17-20 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

PIZZABOLI, INDIVIDUALLY WRAPPED (#53206)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (5.00 oz) | Crediting: 2 m/ma, 2 oz eq grain



STEP 1

Preheat convection oven to 325°F (conventional oven to 350°F).



STEP 2

Place **frozen** PizzaBoli on a parchment lined sheet pan (**Do not remove wrapper. Wrapper is oven safe**).



STEP 3

Place in oven and cook for 17-20 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products **MUST** be refrigerated after cooked.

EGG, CHEESE & TURKEY BACON BREAKFAST TOAST (#55104)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 piece (2.64 oz) | Crediting: 1 m/ma, 1 oz eq grain



STEP 1

Preheat convection oven to 375°F (conventional oven to 400°F).



STEP 2

Place **frozen** wrapped breakfast toast on a parchment lined sheet pan (**Do not remove wrapper. Wrapper is oven safe**).



STEP 3

Place in oven and cook for 14-16 minutes. If being held and transported in insulated bags for Breakfast in Classroom we suggest baking an additional 2-3 minutes for crispness.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

MOZZARELLA FILLED TWISTED TOPPED BREADSTICKS (#62001)

SCHOOL COOKING INSTRUCTIONS

Serving Size: 2 sticks (4.00 oz) | Crediting: 2 m/ma, 2 oz eq grain



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** breadsticks on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 7-9 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

MOZZARELLA FILLED TWISTED TOPPED BREADSTICK (#62002)

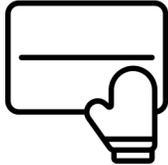
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 stick (3.10 oz) | Crediting: 1 m/ma, 2 oz eq grain



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** breadstick on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 8-10 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

TWISTED TOPPED BREADSTICK (#62101)

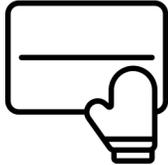
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 stick (1.00 oz) | Crediting: 1 oz eq grain



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** breadstick on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 4-6 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.

GARLIC KNOT (#62200)

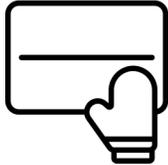
SCHOOL COOKING INSTRUCTIONS

Serving Size: 1 knot (2.00 oz) | Crediting: 2 oz eq grain



STEP 1

Preheat convection oven to 350°F (conventional oven to 375°F).



STEP 2

Place **frozen** garlic knot on a parchment lined sheet pan.



STEP 3

Place in oven and cook for 7-9 minutes.



STEP 4

Remove product from oven.



STEP 5

Allow product to cool.



STEP 6

Once cooled, place product in refrigerator (should be done within 90 minutes of cooking).

NOTES:

1. Do not thaw or prepare from thawed.
2. Cook the product a day before you will be distributing to parents / students.
3. Product must be consumed within 4 days of production at school, unless placed in freezer immediately after receiving. Please indicate cooked date to your recipients.
4. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
5. All products MUST be refrigerated after cooked.