

Heating Instructions

KEEP 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. Remove heat safe film. 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 2 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 onto a microwave safe plate and 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 up to 2 minutes before serving. (The noodles are very fragile, so stir carefully.)

WHOLE WHEAT 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.

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. 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.

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 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.

CHEESE CURD LASAGNA – 23 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 40 to 45 minutes. 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 10 to 11 minutes. Let set for 3 to 5 minutes before serving.

GLUTEN FREE CHEESE CURD LASAGNA – 21 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 40 to 45 minutes. 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 8 to 9 minutes. Let set for 3 to 5 minutes before serving.

GLUTEN FREE ROASTED POTATOES IN FLAGSHIP SAUCE – 20 OZ. PAN

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 40 to 45 minutes. 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 11 to 12 minutes. Let set for 3 to 5 minutes before serving.