



FROZEN SPECIALS

Spring Pot Pie: Bake at 350 for 60 (if thawed)-90 minutes (if frozen), uncovered, until bubbling on edges and hot in center.

Quiche: Bake at 375 for 90 minutes, from frozen, uncovered, until set in center. If crust is getting too brown, put a pan or foil on top.

Scones: Bake at 375 for 20-25 minutes. Let cool at least 10 minutes.

Sweet Potato Burgers: Bake from thawed or frozen at 375 for about 25 minutes, flipping halfway through. Alternatively cook in a frying pan (best if thawed first) with a little oil for several minutes on each side, until crispy on the outside and hot on the inside!

Hollan-don't Sauce: To heat hollan-don't sauce warm skillet on lowest setting, add sauce and heat until just warm. Add water to thin it out as needed. Alternatively, put in a blender on highest speed setting for a couple of minutes until warm. Make sure not to heat this on too high of a temperature because it will cause sauce to thicken (still tastes good though!)

Frozen Cookies: Preheat oven to 350F, place however many cookies you would like to enjoy on a lined cookie sheet, bake for 10-14 minutes. Both the orange cardamom and brown butter rosemary cookies will look a little underdone so make sure not to leave them in the oven too long.

Frozen Soups: Take out to thaw, add soup to pan and heat until your desired temperature.

Winter Squash Ravioli: Boil salted water in pot, stir water to get it moving and add ravioli. Cook by stirring occasionally until done, about 5 minutes. Ravioli will float to top when it's done. Top with your favorite sauce (ours is our pistachio pesto, also great with a browned butter sage sauce, or simply with olive oil, salt, and chili flakes).

Winter Squash Lasagna: If you have time thaw in fridge overnight then bake on 375F for about 60 min. To heat from frozen place in a 375F degree oven for about 90 min.

Caramelized Mushroom Hand Pie: Preheat oven to 350F and cook 20-30 min.