



## POT PIES

CHICKEN POT PIE: Chunks of white meat, carrot strips, round potatoes, peas and pearl onions blended in a flavorful chicken gravy and topped with a home-style pastry crust. Net Weight 16 oz. (1 LB.)  
Bake at 400 degrees for 45 minutes until the crust browns and the gravy bubbles.

BEEF POT PIE: Chunks of tender beef, carrot strips, round potatoes, peas and pearl onions blended in a hearty beef gravy and topped with a home-style pastry crust. Net Weight 16 oz. (1 LB.)  
Bake at 400 degrees for 45 minutes until the crust browns and the gravy bubbles.

SHRIMP POT PIE: Shrimp, diced potatoes, broccoli, corn, peas and sundried tomatoes blended with a mild creamy shrimp sauce and topped with a flaky pastry crust. Net Weight 16 oz. (1 LB.)  
Bake at 400 degrees for 45 minutes until the crust browns and the sauce bubbles.

CHICKEN BREAST AND BROCCOLI: Whole piece of chicken breast over tender broccoli amidst a delightful supreme sauce and topped with a thin layer of Parmesan and Romano cheeses. Net Weight 14 oz.  
Bake at 400 degrees for 45-50 minutes, until the top lightly browns and the sauce bubbles under the chicken.

CHICKEN BREAST AND MUSHROOMS FETTUCINI: Whole piece of chicken breast over a bed of fettuccini and covered with creamed mushrooms and topped with a thin layer of Parmesan and Romano cheeses. Net Weight 15 oz.  
Bake at 400 degrees for 45-50 minutes until the top lightly browns and the sauce bubbles under the chicken.

CHICKEN SPINACH PROVOLONE: A breaded chicken breast placed over linguini and topped with a creamed spinach sauce and provolone cheese with an accompaniment of zucchini squash. Net Weight 14 oz.  
Microwave on high 7 - 8 minutes or bake at 380 degrees for 45 minutes.

CRANBERRY CHICKEN BREAST: A chicken breast topped with cranberry marmalade sauce and placed over a white and wild rice mixture. Served with minted green peas and a decorative baby corn. Net weight 14 oz.  
Bake at 375 F for 35 minutes or microwave on high for 6 ½ to 7 minutes.

CHICKEN BREAST PARMIGIANA: A breaded chicken breast atop linguine and covered with marinara sauce, and mozzarella and parmesan cheeses; accompanied with a serving of sugar snap peas. Net Weight 16 oz. (1 LB)  
Microwave on high for 8 - 9 minutes or bake at 390 degrees for 45 minutes.

ROAST TURKEY: Sliced roast turkey breast over stuffing with a flavorful gravy. Accompanied with glazed sweet potato and green beans. Garnished with cranberries. Net Weight 15 oz.  
Microwave on high for 9 - 10 minutes or bake at 400 degrees for 30 minutes.

ROAST LOIN PORK: Slices of pork loin are topped with a flavorful maple barbeque sauce and served over rice. A combination of corn, black beans and red pepper accompanies with a garnish of broccoli floret. Microwave on high for 7 minutes or Bake at 400 degrees for 30 minutes. Net Weight 13.5 OZ

MACARONI AU GRATIN: Elbow macaroni combined with a flavorful sauce blending Cheddar and Parmesan cheeses and diced tomatoes. Topped with delicately seasoned bread crumbs combined with shredded cheddar cheese. Net Weight 14 oz.  
Microwave on high for 7 - 9 minutes or Bake at 400 degrees for 30 minutes.

APPLE DEEP DISH: Slices of seasoned and sweetened apples baked under a flaky home-style pie crust. An old-fashioned apple pie taste that is especially delicious with vanilla ice cream! Net Weight 14 oz. (Serves two.)  
Bake at 400 degrees for 40 minutes until the crust lightly browns with the apples bubbling.