

# LASAGNA (MEAT OR VEGGIE)



- Preheat oven to 375°
- Once preheated, bake the lasagna for 45 minutes with the lid on.  
\*Half pans bake for 35 minutes.
- After 45 minutes, take the lid off and bake for another 15-20 minutes
- Take lasagna out of the oven and let it rest for 15 minutes before serving
- If baking from frozen, add 15-20 min to your bake time.

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# ITALIAN BEEF



- Heat Au Jus in a pot over medium heat until hot, but not boiling.
- Once hot, add the Italian Beef to the Au Jus. Do NOT pan fry the beef - the Au Jus will cook the beef.
- Let Beef sit in Au Jus for 3-5 minutes before ready to serve

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# MEATBALLS



- Preheat oven to 350°
- Full pan: Bake in oven for 45 minutes with lid on
- Half pan: Bake in oven for 20-30 minutes with lid on

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# PASTA TRAY



*Mostaccioli, Penne ala Vodka, Chicken Bacon, Spaghetti & Meatballs, Chicken Alfredo*

- Preheat oven to 350°
- Once preheated, bake the pasta for 40 minutes with the lid on. Stir the pasta about half way through.

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# ITALIAN SAUSAGE



- Preheat oven to 350°
- Full pan: Bake in oven for 40 minutes with lid on
- Half pan: Bake in oven for 20 minutes with lid on

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# STUFFED SHELLS



- Preheat oven to 425°
- *From refrigeration:* Cook with lid on for 25 minutes, then take the lid off and cook for another 10 minutes.
- *From frozen:* Cook with lid on for 35 minutes, then take the lid off and cook for another 15 minutes.
- Finish with our mozzarella and fresh basil!

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# GARLIC BREAD



- Preheat oven to 400°
- Once preheated, cook for 6-10 minutes
- Let cool, and enjoy!

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*

# CALZONE/PEPPERONI ROLLS



- Preheat oven to 425°
- Once preheated, place frozen calzone or rolls into the oven and bake for 15-25 minutes, or until an internal temp of 165° is reached
- Let cool, and enjoy!

*Ensure temp reaches 165°. These instructions are a guide.  
Cooking times may vary with different ovens*