



Bootsy's Pot Pies

Storing & Reheating

Thank you for ordering Bootsy's Pot Pies by the Two Chefs. If you enjoy your pies please tell your friends and take a moment to let others know on your favorite Facebook groups and other social media outlets.

Storing & Thawing:

Store in Refrigerator for up to 5 days and in Freezer for up to 6 weeks. Pies can be baked while frozen, but if you prefer to thaw first, thaw under refrigeration.

Reheating:

Preheat oven to 425°F

Frozen: Unwrap pie and leave the single piece of foil on top. Place the pie on a baking sheet in center of oven and bake for 30 minutes. Reduce oven to 375F. Remove foil and bake for an addition 10-15 minutes or until top is browned and/or internal temperature is 145-150°F. Let pie rest 5 minutes before serving. The filling at the bottom will be hotter than the top. It is best to crack into the pie and turn the filling once before enjoying. Be careful it will be extremely hot. Let pie rest 10 minutes before serving.

***Note: Cottage Pies add 15 minutes to Cottage Pies with Foil On**

Thawed: Same procedure as above, but change baking time with foil on to 20 minutes and foil off to 10 minutes.

Mellissa's Quiches

Storing & Reheating

Thank you for ordering Mellissa's Quiches by the Two Chefs. If you enjoy your quiches please tell your friends and take a moment to let others know on your favorite Facebook groups and other social media outlets.

Storing & Thawing:

If freezing your quiche(s) wrap with plastic wrap and place in the freezer with or without the pie container they are delivered with. Enjoy within 3 weeks.

Reheating:

Preheat oven to 300°F

Fresh: Place quiche in preheated oven and bake for 15-20 minutes. Remove from oven and allow to stand for 2-3 minutes before slicing. Quiche is meant to be eaten and most enjoyed warm not piping hot. Allowing it to overheat could cause it to be loose when serving. If you fee the quiche was in the oven too long or too hot when it comes out adda few minutes to the standing time.

Frozen: Remove Quiche from freezer and allow to thaw completely. And follow the directions for fresh quiche.