

Me, Myself & Pies Shepherd/Cottage Pie, Quiche or Pot Pie Heating Instructions

Remove room temperature Me, Myself & Pies products from plastic container before heating, please freeze if you are not going to consume products within 3 days of purchase.

Chicken, Beef and Vegetable Pot Pie:

- Heat in the oven at 325-350 degrees Fahrenheit for approximately 15-20 minutes, allow more time for larger pies. If you notice the crust getting dark place a piece of foil loosely over the top. To test for warmth, place a knife down the center of the pot pie, if the knife comes out hot you're ready to serve!
- Chicken, Beef and Vegetable Pot Pies freeze great, thaw in refrigerator before warming.

Shepherd/Cottage Pie:

- Heat in the oven at 325-350 degrees Fahrenheit for approximately 15-20 minutes, allow more time for larger pies. Reheat on bottom rack of oven, as to not dry out the mashed potatoes. If you notice the potatoes getting dark place a piece of foil loosely over the top. To test for warmth, place a knife down the center of the pie, if the knife comes out hot you're ready to serve!
- Shepherds Pies freeze great, thaw in refrigerator before warming.

Quiche:

- Heat in the oven at 325-350 degrees Fahrenheit for approximately 15-20 minutes, allow more time for larger pies. If you notice the crust getting dark place a piece of foil loosely over the top. To test for warmth, place a knife down the center of the quiche, if the knife comes out hot you're ready to serve!
- Quiche freeze great, thaw in refrigerator before warming.

Additional instructions on other side

How to Reheat Shepherd/Cottage Pie, Quiche or Pot Pie by Me, Myself & Pies

Store Me, Myself & Pies products by covering with plastic wrap and refrigerate, please freeze if you are not going to consume products within 3 days of purchase.

Remove the plastic wrap and place the product in the oven in its original tin on a pan for about 15-20 minutes, allow more time for larger pies or until the center is warmed through.

When you are ready to reheat the product, preheat your oven to 325-350 degrees F.

- ❖ Placing the item in a small pan of water on the bottom rack of the oven while reheating is recommended.



If you are going to place more than one in the oven at a time, figure additional reheating time in before you need to serve them.

A thermometer works well to tell if they are heated through. Try to get the internal temperature to about 165 degrees F. Serve the products immediately for best results.

Freezing Shepherd/Cottage Pie, Quiche or Pot Pie by Me, Myself & Pies

To freeze Shepherd/Cottage Pie, Quiche or Pot Pie, let products cool completely to room temperature. First wrap product with wax paper then follow with a layer of plastic wrap, next secure with aluminum foil; lastly place in a freezer bag and seal before placing in freezer. Make sure to label and date product, it will stay preserved for up to 30 days.

When ready, make sure to take product out of the freezer the night before you want to serve it, so it has a chance to thaw in refrigerator. Place the Shepherd/Cottage Pie, Quiche or Pot Pie in the refrigerator to thaw overnight. Refer to reheating instructions above.

Additional instructions on other side