



LASAGNA MEAL

HEATING INSTRUCTIONS*



LASAGNA MEAL

INGREDIENT LIST



OVEN/STOVE TOP

Preferred method. Refrigerate items until ready to heat.

LASAGNA

- Preheat oven to 350°F
- Remove lid and place container into oven
- Cook for 25 to 30 minutes

GREEN BEANS & MUSHROOMS

- Preheat oven to 350°F
- Remove lid and place in oven
- Cook for 10 minutes

GARLIC BREAD

- Preheat oven to 350°F
- Unwrap, separate and place pieces—cut side up—on baking sheet
- Bake for 10 to 15 minutes, or until browned as desired.



MICROWAVE

Refrigerate items until ready to heat.

LASAGNA

- Remove from package and place in microwave-safe container
- Cook on high heat for 5 to 6 minutes
- Let stand covered for 3 minutes before serving

GREEN BEANS & MUSHROOMS

- Remove from package and place in microwave-safe container
- Cook on high heat for 2 to 3 minutes
- Let stand covered for 3 minutes before serving

GARLIC BREAD

- Do not heat in microwave

Lasagna

INGREDIENTS: ITALIAN SAUSAGE (PORK, BLACK PEPPER, SALT, ALLSPICE, FENNEL SEEDS), GROUND CHUCK, MARINARA SAUCE (TOMATO PUREE, DICED TOMATOES, CANOLA OIL, SALT, DEHYDRATED ONIONS, GARLIC, SPICES, CITRIC ACID), RICOTTA CHEESE (WHEY, PASTEURIZED MILK, CREAM), MOZZARELLA (PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES, POWDERED CELLULOSE TO PREVENT CAKING), NOODLES (SEMOLINA WHEAT, DURUM FLOUR [WHEAT], NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), ITALIAN SEASONING, SUGAR, SALT, PEPPER. **CONTAINS: MILK, WHEAT.**

Green Beans & Mushrooms

INGREDIENTS: GREEN BEANS, MUSHROOMS, KOSHER SALT, PEPPER, OLIVE OIL, GARLIC.

Sendik's Garlic Bread

INGREDIENTS: UNBLEACHED BREAD FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF: SALT, VINEGAR, CULTURED WHEAT STARCH, WHEAT FLOUR, CITRIC ACID, YEAST, ASCORBIC ACID (VITAMIN C), ENZYMES, MALT, MALTED BARLEY, WHEAT FLOUR, DEXTROSE, GARLIC, BUTTER (CREAM, SALT). **CONTAINS: MILK, WHEAT.**

ALL ITEMS ARE PREPARED IN A FACILITY THAT PROCESSES MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SESAME AND SOY PRODUCTS.

*Cooking times and oven temperatures may vary. **Heat all foods to an internal temperature of 165° F**