



## BREADED MINI CHEESE RAVIOLI COOKING INSTRUCTIONS

THIS PRODUCT MUST BE HEATED FROM FROZEN  
DO NOT HEAT FROM REFRIGERATION



### OVEN – FROM FROZEN

1. Preheat convection oven to 375°F (conventional oven to 400°F).
2. Transfer from packing container into a greased oven safe dish.
3. Place frozen breaded mini ravioli in a single layer on a baking sheet.
4. Bake for 7 min. or until a minimum internal temperature of 165 degrees F is reached.



### MICROWAVE – FROM FROZEN

1. Transfer from packing container into a microwave safe dish.
2. Heat for 2-3 minute on high or until a minimum internal temperature of 165 degrees F is reached.



Properly reheat food – reheat to an internal temperature of 165 F.  
Keep cold foods cold at 40 F or lower (and keep frozen foods frozen).  
Refrigerate leftovers immediately or throw them away.  
Use caution when removing from microwave or oven as food will be hot!



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