



PREPARATION AND HANDLING INSTRUCTIONS

GREEK ENTREES

Spanakopita & Tyropita

Handling/Storage

- ✓ Keep frozen (0°F-5°F) until ready to use
 - ✓ Frozen shelf life is 6 months

Preparation/Cooking Method

Conventional Oven

- ✓ Preheat Oven to 400°F
- ✓ Remove plastic wrap from tray
- ✓ Place tray in oven
- ✓ Bake for 60 minutes, until pies are golden brown
- ✓ Remove and let cool for 5-10 minutes
- ✓ Hold additional cooked trays in warming box(if needed) above 140°F
- ✓ Serve from tray or place tray in steam table to keep warm
- ✓ Unused pies should be wrapped in aluminum foil and stored under refrigeration (33°F-40°F)

Preparation/Cooking Method

Convection Oven

- ✓ Preheat Oven to 375°F
- ✓ Remove plastic wrap from tray
- ✓ Place tray in oven
- ✓ Bake for 45 minutes, until pies are golden brown
- ✓ Remove and let cool for 5-10 minutes
- ✓ Hold additional cooked trays in warming box(if needed) above 140°F
- ✓ Serve from tray or place tray in steam table to keep warm
- ✓ Unused pies should be wrapped in aluminum foil and stored under refrigeration (33°F-40°F)

Mousaka and Pastichio

Handling/Storage

- ✓ Keep frozen (0°F-5°F) until ready to use
 - ✓ Frozen shelf life is 6 months
- ✓ Product is fully cooked – reheating needed only

Preparation/Cooking Method

- ✓ Product can reheated in a frozen or thawed state
- ✓ Product must be thawed under refrigeration

PASTICHIO

Conventional Oven

- ✓ Preheat Oven to 425°F
- ✓ Place pan in oven with lid attached
- ✓ Internal temperature should be 160°F

Convection Oven

- ✓ Preheat Oven to 375°F
- ✓ Place pan in oven with lid attached
- ✓ Internal temperature should be 160°F

Product is frozen 0°F	Product is thawed 30/32°F	Handling Instructions
100-110 minutes	65-75 minutes	Remove lid last 20 minutes to brown top

Product is frozen 0°F	Product is thawed 30/32°F	Handling Instructions
65-75 minutes	40-50 minutes	Remove lid last 20 minutes to brown top

MOUSAKA

Conventional Oven

- ✓ Preheat Oven to 425°F
- ✓ Place pan in oven with lid attached
- ✓ Internal temperature should be 160°F

Convection Oven

- ✓ Preheat Oven to 375°F
- ✓ Place pan in oven with lid attached
- ✓ Internal temperature should be 160°F

Product is frozen 0°F	Product is thawed 30/32°F	Handling Instructions
115-125 minutes	80-90 minutes	Remove lid last 20 minutes to brown top

Product is frozen 0°F	Product is thawed 30/32°F	Handling Instructions
80-90 minutes	55-65 minutes	Remove lid last 20 minutes to brown top