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)

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

PASTICHO

Conventional Oven

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

Product is frozen 0°F

| 100-110 minutes | 65-75 minutes | Remove lid last 20 minutes to brown top |

Product is thawed 30/32°F

| 40-50 minutes | 65-75 minutes | Remove lid last 20 minutes to brown top |

Handling Instructions

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

| 55-65 minutes | 80-90 minutes | Remove lid last 20 minutes to brown top |

Product is thawed 30/32°F

| 55-65 minutes | 80-90 minutes | Remove lid last 20 minutes to brown top |

Handling Instructions

MOUSAKA

Conventional Oven

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

Product is frozen 0°F

| 80-90 minutes | 115-125 minutes | Remove lid last 20 minutes to brown top |

Product is thawed 30/32°F

| 80-90 minutes | 115-125 minutes | Remove lid last 20 minutes to brown top |

Handling Instructions

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

| 55-65 minutes | 80-90 minutes | Remove lid last 20 minutes to brown top |

Product is thawed 30/32°F

| 55-65 minutes | 80-90 minutes | Remove lid last 20 minutes to brown top |

Handling Instructions