



TAKE & BAKE CALZONE

HEATING INSTRUCTIONS:

If frozen, defrost overnight in the refrigerator.

1. Preheat oven to 460° F (435° F).
2. Gently transfer calzone(s) with liner to a pizza pan or cookie sheet.
3. Place on middle rack of oven.
4. Bake for 9 minutes (7 minutes for lightly done/10 minutes for well done)
5. Rotate tray 180°.
6. Bake for another 9 minutes (7 minutes for lightly done/9 minutes for well done) 7. Remove calzone(s) from oven and allow to rest for 3-5 minutes before cutting.

BON APPÉTIT!

HEATING INSTRUCTIONS: FROM FROZEN

1. Preheat oven to 425° F (400° F).
2. Gently transfer calzone(s) with liner to a pizza pan or cookie sheet.
3. Place on middle rack of oven.
4. Bake for 12 minutes.
5. Rotate tray 180°.
6. Bake for another 12 minutes.
7. Remove calzone(s) from oven and allow to rest for 3-5 minutes before cutting.

BON APPÉTIT!

For food safety, all hot items should be heated to a minimum of 165° F

