MINI MEAT PIES

Pastry pillows stuffed with beef dressing

BENEFITS

- Produced in FDA/USDA Facility
- Reduces Need for Skilled Labor
- Reduces Time and Labor Cost
- Consistency
- Quality of Product
- High Profitability
- Extended Shelf Life
- Resealable Bag

- Predictable Food Cost
- 100% Yield
- MSG-FREE
- Zero Pork
- Great Hold Time



Heating Methods

- Deep fry at 350°F for 3-4 minutes until golden brown
- Baking Convection Oven Brush pie with oil or butter and bake at 425°F for 6-7 minutes
- Baking Conventional Oven Brush pie with oil or butter and broil at 450°F for 12-14 minutes

Cook to an internal temperature of 158°F

Pack Sizes Available

- 200 count per case
- 12.5lb case

Suggested Resale Options

- Serve as appetizer or as side item
- Finger food

No Knives Required

Nutrition Facts

Serving Size Servings
1 Mini Pie (28g) Per Container 200

Amount Per Serving:

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 120mg	5%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%

Iron 0.7mg 4%

Potassium 40mg 0%

*Percent Daily Values are based on a 2,000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs.

Calcium 10mg