

HIDEAWAY PIZZA.

Pastas

- All Adult Dine-In pastas are served in a large boat, cooked, then placed on a small pie pan lined w/ wax paper. Position w/boat on one side and GB on the other.
- All Kid Dine-In pastas are cooked in a small boat. Served on a small pie pan lined w/ wax paper, 2 napkins, one under large boat (keeps it from sliding) & one in between the large & small boats. Add one side item.
- ADULT pastas are served with 2 pieces of GB.
- KIDS pastas are served w/ choice of side item, if GB – only 1 slice is served.
- All To-Go Pastas are cooked in a round tin container. After cook, secure lid w/shiny side down, and place in a small pizza box w/ GB & meal kit. When making pasta, be careful not to over fill the to-go tin it can become messy when applying the lid!

Adult Mac-N-Cheese – ADULT MAC

- Place 2 pre-portions **Mac-N-Cheese** on a microwave safe dish, vent lids.
- Microwave for 2 mins.
- In a 6 qt. bucket, add 1 gsp **Chicken** to bucket.
- Add heated Mac-N-Cheese to bucket and mix ingredients.
- Pour into large boat, spread evenly.
- Add **Shake**.
- Add 1 rsp **Crouton**, spread evenly.
- Add 1 rsp **Bacon**, spread evenly.
- Push into oven at the halfway point & let it run all the way through, 3 mins.

Lasagna - LAG

- Place thawed pre-portioned lasagna on a microwave safe dish (8 portions per pan).
- Microwave for 2 mins, then add heated LAG to large boat.
- Spread 1 ysp (6 oz.) **Marinara** Sauce over the lasagna.
- Add a 2H rsp **Mozzarella Cheese** evenly on top of Marinara.
- Push into oven the length of boat & let it run all the way through, 5 mins.

Pasta Alfredo

- Place 8 oz. **Penne** noodles in large boat, level with rim of boat.
- Spread 2 level ysp (7 oz.) of **Alfredo** evenly over noodles, keep it off the edge of the boat or it will burn.
- Add **Shake** on top of Alfredo.
- Do not push pan into oven, let it run all the way through, 6 mins.

With Mushrooms

- Build as above, except add 2 rsp sliced **Mushrooms**, if they are large break them in half & place on the noodles.
- Mix mushrooms & noodles together, then add 2 level ysp (7 oz.) **Alfredo** evenly over noodles, keep it off the edge of the boat or it will burn.
- Add **Shake** on top of the Alfredo.
- Do not push boat into oven, let it run all the way through, 6 mins.

With Chicken

- Build as above, except add 1 gsp **Chicken** on top of the Alfredo Sauce.
- Add **Shake** evenly over the Chicken.
- Do not push boat into oven, let it run all the way through, 6 mins.

Alfredo Deluxe

- Place 8 oz. **Penne** noodles in a large boat, level with rim of boat.
- Add 2 level ysp (7 oz.) **Alfredo**, keep it off the edge of the pan or it will burn.
- Add 1 gsp **Chicken** on top of Alfredo.
- Spread 1 rsp **Bacon** over the top.
- Add **Shake**.
- Do not push boat into oven, let it run all the way through, 6 mins.

Pasta Paradise

- Place 8 oz. **Penne** noodles in a large boat, level with rim of boat.
- Next, take 5 leaves **Spinach** & tear into small pieces, place on top.
- Place 3/4 rsp sliced **Mushroom**, break large slices in half, on top.
- Place 1 rsp **Provolone** on top.
- Lightly mix all the ingredients.
- Add 2 level ysp (7 oz.) **Alfredo**, keep it off the edge of the boat or it will burn.
- Microwave 30 seconds, dine in only
- Add 1 gsp **Chicken** evenly over the top.
- Spread 1 rsp **Bacon** over the top.
- Spread 1 rsp diced **Tomatoes** evenly over the top.
- Add **Shake**.
- Do not push boat into oven, let it run all the way through, 6 mins.

Pasta Chicken Florentine - PFLOR

- Add 1 ysp **Pesto** to 6 qt. bucket.
- Add 1 ysp **Alfredo** to same bucket, mix well.
- Measure out 8 oz. **Penne** noodles in a large boat, level with rim of boat. Add to bucket.
- Take 5 leaves **Spinach** & tear into small pieces put in bucket.
- Add 3/4 rsp **Mushroom** slices, break large slices in half & put in bucket.
- Add 1 gsp **Chicken** into bucket.
- Mix ingredients in bucket, pour into boat.
- Drizzle w/ **Glaze** over the top.
- Add **Shake**.
- Push into oven 1 length of boat & let it run all the way through, 4 mins.
- After cook, add 1 rsp **Feta** on top of cooked pasta.

Pasta Marinara - PMAR

- Place **Penne Mix** in a large boat, slightly below rim of boat.
- Spread 2 ysp (6 oz.) **Marinara** evenly over noodles, keep it off the edge of the boat or it will burn.
- Spread 1H rsp **Mozzarella Cheese** evenly over noodles, keep it off the edge of the boat or it will burn.
- Push into oven the length of boat & let it run all the way through, 5 mins.

Meatball Marinara – PMB

- Place 3 MB on a microwave safe dish & heat for 30 secs.
- Build as PMAR, except Place the 3 MB **on top** of Marinara sauce.
- Spread 1H rsp **Mozzarella Cheese** evenly over the top, keep it off the edge of the boat or it will burn.
- Push into oven the length of boat & let it run all the way through, 5 mins.
- **To-Go: Don't** microwave the MB.

Pasta Nola - PNOLA

- Place 8 oz. **Penne** noodles in a large boat, level with rim of boat.
- Next, take 3 **Polish Sausage** & tear in half.
- Add 1 gsp **Chicken**.
- Add 1 rsp **Tomato**.
- Add 3/4 rsp **Green Pepper**.
- Lightly mix all ingredients in boat.
- Add 2 level ysp (7 oz.) **Cajun Sauce**, keep it off the edge of the boat or it will burn.
- Add 1H rsp **Mozzarella** evenly over the top.
- Do not push boat into oven, let it run all the way through, 6 mins

Kids Pasta Marinara

- Place 3.5 oz. **Penne** noodles in a small boat (level to the top).
- Next, spread 1 ysp (3 oz.) **Marinara Sauce** over the noodles.
- Add 1 **Meatball**, cut in $\frac{1}{2}$, on top of the marinara sauce.
- Spread $\frac{3}{4}$ rsp **Mozzarella Cheese** over the top.
- Push into oven the length of boat & let it run all the way through, 5 mins.

Kids Alfredo

- Place 3.5 oz. **Penne** noodles in a small boat (level to the top).
- Add 1 ysp (3 oz.) **Alfredo**.
- If adding chicken, add $\frac{1}{2}$ gsp **Chicken** on top of the Alfredo.
- Add **Shake**.
- Do not push boat into oven, let it run all the way through, 6 mins.