

The GRAPE APE

PREPARATION INSTRUCTIONS

STANDARD KIT

THE FROSÉ for ALL

Remove from Freezer.
Let thaw 5-10 minutes
(depending how frozen)

Shake, and shake some more.
Pour into your new pro styro, or
fancify with your own glassware.

Add straw. Enjoy.

ANTIPASTO

Remove lid. Transfer all items to a
serving platter and arrange in a way
that pleases your eyes.

Finish ricotta, peppers and artichokes
with a kiss of (provided) extra virgin
olive oil.

Or, if on the run enjoy straight from the
bento container provided.

GARLIC BREAD

Pre-heat oven to 425 or 450 degrees
Bake garlic bread for 8-10 minutes.

NOTE: You can bake garlic bread in the
same oven that you bake the ziti
or lasagna.

Remove from oven. Cut into (6) pieces.

Serve and enjoy.

FAMILY KIT

CAESAR SALAD

Remove lid. Remove croutons from bag
and add to container with romaine.
Distribute both containers of caesar
dressing atop the salad.

Add a pinch of kosher salt and several
grinds of black pepper. Put lid back on
container and seal tight.

Shake 'er up. Remove lid and serve.

A LA CART MEATBALLS

Put meatballs in a small pot
Add water until it reaches 1/4 of the
way of the meatball.

Turn heat to medium high for
about 10-15 minutes, covered and
stir occasionally.

Remove from pot and serve.

BAKED ZITI

Pre-heat oven to 400 degrees
Add Ziti and bake covered for 30
minutes. Remove lid and bake for an
additional 20 minutes at 425 degrees.

NOTE: Broil on low for an additional 2-3
minutes for extra caramelization and
crispy pasta.

Remove from oven and let rest for 15-20
minutes. Buon appetito!

200-LAYER LASAGNA

Pre-heat oven to 400 degrees
Add Lasagna and bake covered for 30
minutes. Remove lid and bake for an
additional 20 minutes at 450 degrees.

NOTE: Broil on low for an additional 2-3
minutes for extra caramelization and
crispy pasta. Also, considering a dollop
of ricotta atop the lasagna, if any is
leftover from antipasto.

Remove from oven and let rest for 10
minutes. Buon appetito!

