



Red Skin Garlic Potatoes

Heating Instructions & Meal Ingredient Listing

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Directions: Product is fully cooked; thaw completely and cover with foil before placing in oven. Slowly heat in oven at 275° until minimum internal temperature of 165° is reached. Rotate half way through heating.

Approximate Heating Times for:

Family Pan – 60 minutes to 1.5 hours

30 oz Pan – 45 to 60 minutes

15 oz Pan – 30 to 45 minutes



Once product is thawed, use within 7 days or discard

Suggested use within 6 months of Freeze By Date

Contains: Wheat, Celery, Soy

Ingredients: Red Skin Potatoes, whole or 2% Milk (milk, vitamin D3 and may contain vitamin A palmitate), Sour Cream [cultured pasteurized light cream and nonfat milk, enzymes], Cream Cheese [pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum], Butter [pasteurized cream, salt], Salt, Parsley, Farm Dust (kosher salt, sea salt, dried onion and garlic, black pepper, fennel, celery, marjoram, thyme, rosemary, savory, sage, oregano, basil), Granulated Garlic, PAM cooking spray (to prevent sticking) [canola oil*, coconut oil*, palm oil*, soy lecithin (prevents sticking), dimethyl silicone (anti foaming agent)]

Processed in facilities that process wheat, egg, milk, soy, tree nuts & peanuts