



Fruity Breakfast Burritos

Take out of the bag and eat immediately. If you would like you could also let them thaw for a bit. Thawing overnight or for too long can result in a mushy burrito, but can be done.

Date Made/Frozen:



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Date Made/Frozen:



Cinnamon Rolls

Allow rolls to thaw completely & rise in a warm place if frozen. Cover & let rise in a warm place for approximately 45-60 minutes or until doubled in size (after rising, rolls should be touching each other and the sides of the pan). Bake at 350 approximately 20 to 25 min until they are a light golden brown. Remove from oven and let cool slightly. Spread Butter Frosting over the cinnamon rolls while still warm.

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Frozen Fruit Cups

Remove from the freezer at least 40-50 minutes before serving.

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Summer Harvest Soup

Reheat in slow cooker, microwave or stove top until heated through.

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Grilled Chicken Pesto Wraps

Microwave for 1-2 minutes or until heated through and cheese is melted.

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