

Deep Fry

Arancini - 1 oz

- Deep fry from frozen at 350°F* for 4 minutes or until the internal temperature reaches 160°F.
- Ensure the product remains submerged in oil throughout the cooking process.

Arancini - 2 oz

Cooking Instructions (Frozen):

- Deep fry from frozen at 350°F* for 6-8 minutes until the internal temperature reaches 160°F.

Cooking Instructions (Thawed):

- Thaw the product completely.
- Deep fry at 350°F* for 4-5 minutes until the internal temperature reaches 165°F.

Arancini - 4 oz & 6 oz

- Thaw completely.
- Deep fry at 350°F* for 6-7 minutes or until the internal temperature reaches 160°F.
- Ensure the product remains submerged in oil throughout cooking.

Arancini Cone - 4 oz

- Thaw the product completely.
- Deep fry at 350°F* for 7-9 minutes until the internal temperature reaches 165°F.

Arancini Cone - 6 oz

- Thaw the product completely.
- Deep fry at 350°F* for 7-9 minutes until the internal temperature reaches 165°F.



*Cooking time may vary depending on the appliance you use, adjust cooking time and temperature accordingly.

Deep Fry

Italian Mac & Cheese - 2 oz

- Thaw the product completely.
- Deep fry at 350°F* for 3.5-4 minutes or until the internal temperature reaches 160°F.
- Ensure the product remains submerged in oil throughout the cooking process.

Pazotti Bites - 1.8 oz

- Thaw the product completely.
- Deep fry at 350°F* for 4.5-5 minutes or until the internal temperature reaches 160°F.
- Make sure the product stays submerged in oil at all times during cooking.

Pazotti Sliders - 2.4 oz

- Thaw the product completely.
- Deep fry at 350°F* for 4.5-5 minutes or until the internal temperature reaches 165°F.
- Keep the product submerged in oil throughout the cooking.

Egg Rolls - 3 oz

- Thaw the product completely.
- Deep fry at 350°F* for 6-7 minutes or until the internal temperature reaches 165°F.
- Ensure the product remains submerged in oil at all times while cooking.



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