



# Zook's Homemade



# CHICKEN PIE

Net Wt. 12 oz.

Ingredients: water, chicken, seasoning (salt, paprika, celery salt, black pepper, chili powder, garlic salt, onion salt), milk, potatoes, butter, carrots, wheat flour, peas, celery, chicken style broth and seasoning (dextrose, salt, monosodium glutamate, lactose (milk), potato flour, pure vegetable oil (sunflower seed oil) celery, tumeric, onion powder, sunflower lecithin, parsley, herbs), onions, salt and black pepper. CRUST: wheat flour, shortening (palm, soy bean, cottonseed oil), 2% milk, confectioners sugar, corn starch, salt and baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate).



## KEEP REFRIGERATED OR FROZEN

*Cooking instructions: For fresh pie or thawed, place in oven at 350 degrees until internal temperature is 165 degrees by use of thermometer, approximately 35-40 minutes.*

mfgd. by:

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## Nutrition Facts

1.5 servings per container	
<b>Serving size</b>	<b>1 cup (226g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>470</b>
	% Daily Value*
<b>Total Fat</b> 22g	<b>34%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> 125mg	<b>42%</b>
<b>Sodium</b> 760mg	<b>32%</b>
<b>Total Carbohydrate</b> 28g	<b>9%</b>
Dietary Fiber 3g	<b>12%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 39g	
<b>Vitamin A</b> 4%	<b>Vitamin C</b> 4%
<b>Calcium</b> 4%	<b>Iron</b> 15%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLES OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS WASH WORKING SURFACES INCLUDING CUTTINGBOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY

