



### **Cooking Instructions for Your Frozen K17 Deep Dish!**

Ovens vary, and you know yours best! That said, we recommend preheating your oven to 400-425° F. Remove all packaging and place frozen pizza on a cookie sheet. DO NOT place directly on your oven rack!

#### **From Thaw:**

For the best results (and a less crunchy crust), we recommend that you thaw your pizza for an hour to an hour and a half at room temperature before cooking or overnight (covered and on your intended baking sheet) in the fridge. Cook for 30 minutes, continue to check every 3-5 minutes until the pizza is cooked to your preferences.

#### **From Deep Freeze:**

If you like a bit more crunch, and also hate waiting – we recommend you cover the top with aluminum foil so your pizza sauce does not dry out. Place pizza in the oven after it is fully pre-heated and cook until the center is bubbling (if covered) and the crust is golden brown, approximately 33 minutes from deep freeze. Continue to check every 3-5 minutes until the pizza is cooked to your preferences.



Cooking times vary depending on the amount of ingredients---your cheese pizza is going to cook significantly faster than your fully loaded!--- and your personal crust preference! The bottom of the crust is a great indicator of how done it is, so if you are not sure, feel free to lift the pizza gently with an appropriate heat-hardy utensil to see if it has attained structural integrity and a golden/dark brown color. We hope you enjoy your pizza and thank you so much for supporting us!

PS - if you are feeling like a pizza-pro and want to use a pizza stone, don't forget to preheat the stone with the oven before placing the pizza on it!

Best and with love,  
Kitchen 17

**Please use caution when Opening  
Package. Extra dry ice may still be  
present and can cause severe burns.  
Avoid skin contact.**