

Steak and Kidney Pie

Steak and Kidney Pies 5" Deep 12/ Cs Steak and Kidney Pies 8" Deep 4/ Cs

Ingredients: Lean stew beef, beef kidney, carrots, water, onion, pastry flour, eggs, vinegar, vegetable shortening, soya margarine, spices, salt, (soup base: hydrogenated plant protein, dextrose, monosodium glutamate, glucose solids, wheat flour, corn starch, yeast extracts, caramel, flavour, silicone dioxide), (vegetable shortening: hydrogenated vegetable oil, may contain palm oil and/or modified or hydrogenated palm oil, BHA, BHT, citric acid), (Pie shell 5" enriched flour, wheat starch, sodium bicarbonate, l-cysteine, calcium phosphate, tricalcium phosphate, sodium bisulfite.)

Nutrition Facts Valeur nutritive erving size 120g 2 serving per " Daily Value % valeur quotidienne Calories / Calories 410 Fat / Lipides 27. 0 q Saturated / saturés 8, 0 g + Trans / trans 0. 0 g Cholesterol / Cholesterol 310 mg Sodium / Sodium 180 mg Carbohydrate / Glucides 20 q Fibre / Fibres O.g. Sugars / Sucres O q Protein / Proteines 22. 0 g Vitamin A / Vitamine A Vitamin C / Vitamine C Caldium / Caldium Iron / Fer

Net weight 250 g. U.P.C. #627843018827

Baking Instructions: Remove from freezer, thaw in refrigerator overnight. Preheat oven to 350° F, Brush with beaten egg, bake 40 min, cool and wrap.