



TAKE & BAKE DISHES

Although 2020 has been a year of uncertainty, Kohl Wholesale is here to help you prepare for whatever may come. Let us help you personalize recipes that you can assemble for your customers to purchase, pick up and take home and reheat or bake!

Below is our list of our stocked Handi-Foil pans and lids as well as a variety of Take & Bake recipes that we can provide to you. With each recipe, we can add your logo and custom instructions to labels that you can stick on each container for your customers to take home and prepare with ease.

To take advantage of our label printing service, please e-mail: marketing@kohlwholesale.com and specify your business name, customer number and list which recipes you wish to have labels for or contact your sales representative for more information.

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Handi-Foil Pans & Lids
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2.5" Deep / Full Size Pan K#44228
Full Size Lid K#44232



4" Deep / Full Size Pan K#44230
Full Size Lid K#44232

handi-foil



2.5" Deep / Half Size: Pan K#44244
Half Size Lid K#44239



4" Deep / Half Size: Pan K#44240
Half Size Lid K#44239



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Take & Bake Recipes
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Beef Noodle Bake • Classic Lasagna • Pulled Pork & Mac 'n Cheese Casserole
Breakfast Casserole • Teriyaki Chicken and Rice Casserole • Cheesy Enchilada Casserole
Chicken Bacon Ranch Pasta • Chicken Pot Pie • Meatball & Pasta Casserole

TAKE & BAKE DISHES

Beef Noodle Bake

BAKE TEMP 350F	BAKE TIME 35 MIN	SERVINGS 6	ALLERGEN INFORMATION: CONTAINS WHEAT & DAIRY
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Ingredients:

- 1 1/2 lbs. ground beef
- 1 small onion, chopped
- 2 cans (16 oz.) tomato sauce
- 1 cup sour cream
- 3 oz. cream cheese, cubed and softened
- 1 tsp. sugar
- 1 tsp. garlic salt
- 7 cups egg noodles, cooked and drained
- 1 cup shredded cheddar cheese (packaged to-go)

Directions:

Prepare egg noodles according to package instructions.

In a large skillet, cook beef and onion until meat is no longer pink. Drain grease. Remove from heat and stir in tomato sauce, sour cream, cream cheese, sugar and garlic salt.

Place half the cooked noodles in a greased disposable foil pan and top with half the beef mixture. Repeat layers. Cool, cover with lid and package with cheddar cheese to prepare for customer pick-up. Additional baking required by customer.

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TAKE & BAKE DISHES

.....ele..... Breakfast Casserole

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	35-MIN	12	CONTAINS EGGS & DAIRY

Ingredients:

2 lbs. pork sausage
12 eggs
1 cup sour cream
1/4 cup milk
1/2 tsp. salt
1/2 tsp. pepper
4 green onions, sliced
1/2 green bell pepper, diced
1/2 red bell pepper, diced
2 cups shredded cheddar cheese

Directions:

Preheat oven to 350°F and spray a disposable foil pan with cooking spray. Combine the eggs, sour cream, milk, cheese, salt and pepper in a large bowl. Mix on low speed with an electric mixer until just combined. Heat a large skillet over medium and add sausage, cook and drain grease. Add sausage to egg mixture. Using the same skillet used to cook sausage, add peppers and onion and saute for 3 minutes. Add cooked peppers and onions to egg mixture. Pour mixture into the greased pan and bake for 35-50 minutes or until the edges are set and center is still semi-loose. Let cool and cover with lid to prepare for customer pick-up. No extra baking required, reheating only.

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Cheesy Enchilada Casserole

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	45 MIN	8	CONTAINS WHEAT & DAIRY

Ingredients:

8 flour tortillas for burritos (8 in.)
1 lb. lean ground beef
10 oz. mild red enchilada sauce
16 oz. black bean and corn salsa
2 cups shredded Mexican four-cheese blend (8 oz.)

Directions:

Spray disposable foil pan with cooking spray.
Fold tortillas in half and place folded-side-down in dish. Set aside.

In 10-inch nonstick skillet, cook ground beef over medium-high heat, stirring frequently, until no longer pink and drain. Transfer to large bowl. Add 1/4 cup enchilada sauce, black bean and corn salsa and 1 cup of the shredded cheese. Stir to combine.

Divide beef mixture evenly among tortillas. Wrap tortillas around filling and place seam side down.

Top with remaining enchilada sauce and remaining 1 cup cheese.
Spray bottom side of disposable foil lid with cooking spray and seal to prepare for customer pick-up. Additional baking required by customer.



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TAKE & BAKE DISHES

.....ele..... Chicken Bacon Ranch Pasta

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	20 MIN	6	CONTAINS WHEAT & DAIRY

Ingredients:

1 lb. penne pasta, cooked and drained
2 cups shredded cooked chicken
15 oz. Alfredo pasta sauce
1/2 cup ranch dressing
6 slices chopped cooked bacon
2 cups shredded mozzarella cheese
Chopped parsley (packaged to-go)

Directions:

Grease a disposable foil pan.

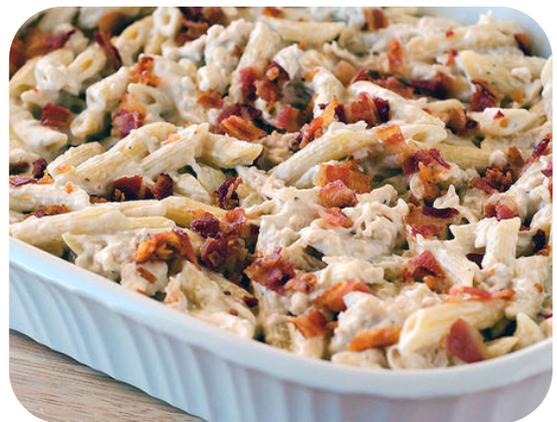
In large bowl, place 1 lb. cooked and drained penne pasta, 2 cups shredded cooked chicken, 15 oz. Alfredo pasta sauce and 1/2 cup ranch dressing. Stir to combine. Pour mixture in pan; spread evenly.

Sprinkle 6 slices chopped cooked bacon evenly over top, then sprinkle with 2 cups shredded mozzarella cheese. Cover with foil, package with chopped parsley to-go and prepare for customer pick-up. Additional baking required by customer.

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TAKE & BAKE DISHES

.....elle..... Classic Chicken Pot Pie

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
425F	30 MIN	6	CONTAINS WHEAT & DAIRY

Ingredients:

1 box Pillsbury refrigerated pie crusts
1/3 cup butter or margarine
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 tsp. salt
1/4 tsp. pepper
1 3/4 cups chicken broth
1/2 cup milk
2 1/2 cups shredded cooked chicken or turkey
2 cups frozen mixed vegetables, thawed

Directions:

Prepare pie crusts as directed on box for Two-Crust Pie using 9 inch disposable pie pan. In 2 quart saucepan, melt butter over medium heat. Add onion, cook 2 minutes, stirring frequently, until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened. Stir in chicken and mixed vegetables. Remove from heat. Spoon chicken mixture into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust and let cool. Cover with cling wrap and foil for customer pick-up. Additional baking required by customer.

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TAKE & BAKE DISHES

.....ele..... Classic Lasagna

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
375F	55 MIN	12	CONTAINS WHEAT & DAIRY

Ingredients:

- 1 lb. ground beef
- 1 lb. bulk hot Italian sausage
- 2 cups marinara sauce
- 15 oz. pizza sauce
- 2 large eggs, lightly beaten
- 15 oz. whole-milk ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1 Tbsp. dried parsley flakes
- 1/2 tsp. pepper
- 12 no-cook lasagna noodles
- 4 cups shredded part-skim mozzarella cheese

Directions:

In a large skillet, cook beef and sausage. Drain grease. Stir in marinara and pizza sauces. Set aside. In a bowl, mix eggs, ricotta cheese, Parmesan cheese, parsley and pepper. Spread 1 cup of meat sauce into a greased disposable foil pan. Layer with 4 noodles, half of ricotta mixture, 1 cup of meat sauce and 1 cup of mozzarella cheese. Repeat layers. Cool, cover with lid and refrigerate 8 hours or overnight. Package for customer pick-up. Additional baking required by customer.

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TAKE & BAKE DISHES

.....ele..... Meatball & Pasta Casserole

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	50 MIN	6	CONTAINS WHEAT & DAIRY

Ingredients:

- 15 oz. jar tomato pasta sauce
- 10 3/4 oz. can condensed cheddar cheese soup
- 1 cup water
- 3 cups uncooked mini lasagna noodles
- 1 cup frozen bell pepper & onion stir-fry
- 18 oz. Italian meatballs, frozen, fully-cooked
- 1 1/2 cups shredded mozzarella cheese (packaged to-go)
- 2 Tbsp. chopped fresh parsley (packaged to-go)

Directions:

In ungreased disposable aluminum pan, combine pasta sauce, soup and water; mix well.

Stir in uncooked noodles, and bell pepper and onion stir-fry. Add meatballs; turn to coat with sauce. Noodles should be completely covered with sauce.

Cover with foil lid; refrigerate at least 8 hours or overnight.

Additional baking required by customer. Send packaged meal with affixed baking directions label home with customer. Include mozzarella cheese and parsley to-go.



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TAKE & BAKE DISHES

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Pulled Pork & Mac 'n Cheese Casserole

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BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	40 MIN	15	CONTAINS WHEAT & DAIRY

Ingredients:

- 3 cups uncooked elbow macaroni
- 6 Tbsp. butter divided
- 1/4 cup all-purpose flour
- 1 tsp. salt
- 1 tsp. sugar
- 2 cups milk
- 8 oz. Velveeta cheese (cubed)
- 1 1/3 cups cottage cheese
- 2/3 cup sour cream
- 2 cups shredded sharp cheddar cheese (divided)
- 4 cups pulled pork, cooked
- 1 1/4 cups barbecue sauce

Directions:

Cook macaroni according to package directions. Drain macaroni and pour into a greased foil pan. In a medium saucepan, melt 4 Tbsp. butter. Add flour, salt and sugar and stir until smooth. Gradually add the milk, stirring constantly. Bring to a boil, stir for 2 minutes and reduce heat to low. Stir in Velveeta until melted, then add cottage cheese, sour cream and 1 cup cheddar. Stir until combined. Pour mixture over noodles. In a separate bowl, combine pork and BBQ sauce. Spoon pork over noodles and cover with remaining cheddar cheese. Cover and refrigerate. Additional baking required by customer.

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TAKE & BAKE DISHES

Teriyaki Chicken & Rice Casserole

BAKE TEMP	BAKE TIME	SERVINGS	ALLERGEN INFORMATION:
350F	50 MIN	8	CONTAINS WHEAT

Ingredients:

3/4 cup low sodium soy sauce
1/2 cup water
1/3 cup packed brown sugar
1 Tbsp. honey
3/4 tsp. ground ginger
1 tsp. olive oil
1/2 tsp. minced garlic
2 Tbsp. corn starch
2 Tbsp. water
1 1/2 lbs. boneless skinless chicken breasts
32 oz. frozen mixed vegetables
1 cup drained canned pineapple tidbits
3 cups cooked brown rice

Directions:

Preheat oven to 350°F. Combine the first seven ingredients (soy sauce through garlic) into a small saucepan over medium heat and bring to a boil. While waiting for sauce to boil, combine 2 Tbsp. water and corn starch until smooth, add to saucepan. Cook until sauce begins to thicken and remove from heat. Lay raw chicken breasts into an oven safe dish and cover with sauce, bake for 35 minutes. While chicken is cooking, steam vegetables. Remove from oven and shred. Remove chicken from oven and shred. Add all remaining ingredients into a disposable foil pan and stir together with chicken and rice. Bake for an additional 15 minutes, cool and cover to prepare for customer pick-up. No additional baking required, only reheating.

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