Banquet
Banquet® Pot Pies
. . . golden flaky crust
MICROWAVEABLE
IN 4 MINUTES
Nutrition Facts
Serving Size 1 Pie
Amount Per Serving
Calories 300 Calories from Fat 180
% Daily Value*
Total Fat 20g 31%
Saturated Fat 9g 45%
Trans Fat 0g
Cholesterol 30mg 10%
Sodium 800mg 33%
Total Carbohydrate 32g 11%
Dietary Fiber 2g 8%
Sugars 4g
Protein 10g
Vitamin A 20% • Vitamin C 0%
Calcium 2% • Iron 4%
FOR 1000 SAFETY AND QUALITY, FOLLOW THESE COOKING DIRECTIONS:
MICROWAVE OVEN
PLACE tray on microwave-safe plate; slit top crust.
MICROWAVE on HIGH.
LET STAND 3 minutes. CAREFULLY remove as PRODUCT WILL BE HOT.
CONVENTIONAL OVEN
PREHEAT oven to 400°F. Place tray on cookie sheet, slit top crust.
BAKE in oven 30 to 32 minutes.
CAREFULLY remove as PRODUCT WILL BE HOT. Let Stand 5 minutes.
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Banquet
Chicken & Broccoli Pot Pie
MICROWAVEABLE
4
READY IN
2

Keep Frozen
MICROWAVEABLE
Chicken
Pot Pie
MICROWAVE
6
MINUTES
0g TRANS FAT
INSPECTED
U.S.
SUGGESTED SERVING
Cook Thoroughly
NET WT 7 OZ (198 g)
Great Value
MICROWAVEABLE
Chicken
Pot Pie
NET WT 7 OZ (198 g)
MICROWAVEABLE
Chicken
Pot Pie
When Quality Counts

Keep Frozen
MICROWAVEABLE
Turkey
Pot Pie
MICROWAVE
6
MINUTES
Great Value
Cook Thoroughly
NET WT 7 OZ
MICROWAVEABLE
Turkey
Pot Pie
NET WT 7 OZ

MICROWAVEABLE
Beef
Pot Pie
MICROWAVE
6
MINUTES
Great Value
NET WT 7 OZ (198 g)
MICROWAVEABLE
Beef
Pot Pie
NET WT 7 OZ (198 g)
MICROWAVEABLE
Beef
Pot Pie

Banquet
Beef Pot Pie
READY IN
4
MICROWAVEABLE
NET WT.
7 OZ. (198g)
KEEP FROZEN
COOK THOROUGHLY
Banquet
Beef Pot Pie
Banquet
Beef Pot Pie
Banquet
Beef Pot Pie

Banquet
Beef Pot Pie
Banquet
Banquet Pot Pies
. . . golden flaky crust
MICROWAVEABLE
IN 4 MINUTES
Nutrition Facts
FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING DIRECTIONS
MICROWAVE OVEN
CONVENTIONAL OVEN

Banquet
Chicken Pot Pie
READY IN 4 minutes
MICROWAVEABLE
NET WT
7 OZ. (198g)
KEEP FROZEN
COOK THOROUGHLY
Banquet
Chicken Pot Pie
Banquet
Chicken Pot Pie
Banquet
Chicken Pot Pie

Banquet
Chicken Pot Pie
MICROWAVEABLE
IN 4 MINUTES
Banquet
Banquet Pot Pies
. . . golden flaky crust
MICROWAVEABLE
IN 4 MINUTES
Nutrition Facts
Serving Size 1 Pie
Amount Per Serving
Calories 370 Calories from Fat 190
% Daily Value*
Total Fat 21g 32%
Saturated Fat 9g 45%
Trans Fat 0g
Cholesterol 35mg 12%
Sodium 850mg 35%
Total Carbohydrate 34g 11%
Dietary Fiber 2g 8%
Sugars 5g
Protein 10g
Vitamin A 25% • Vitamin C 0%
Calcium 2% • Iron 4%
FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING DIRECTIONS:
MICROWAVE OVEN
CONVENTIONAL OVEN
PLACE tray on microwave safe plate; slit top crust.
MICROWAVE on HIGH
LET STAND 3 minutes. CAREFULLY remove as PRODUCT WILL BE HOT.
PREHEAT oven to 400°F. Place tray on cookie sheet; slit top crust.
BAKE in oven 30 to 32 minutes.
CAREFULLY remove as PRODUCT WILL BE HOT. Let Stand 3 minutes.
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Banquet
Turkey Pot Pie
READY IN 4 MINUTES
MICROWAVEABLE
DAYTONA 500
KEEP FROZEN
COOK THOROUGHLY
NET WT 7 OZ (198g)
Banquet
Turkey Pot Pie
Banquet
Turkey Pot Pie
READY IN 4 MINUTES
MICROWAVEABLE
Banquet
Turkey Pot Pie

Banquet
Banquet® Pot Pies
. . . golden flaky crust
MICROWAVEABLE
IN 4 MINUTES
Nutrition Facts
Serving Size 1 Pie (198g)
Amount Per Serving
Calories 380 Calories from Fat 190
% Daily Value*
Total Fat 21g 32%
Saturated Fat 9g 45%
Trans Fat 0g
Cholesterol 35mg 12%
Sodium 840mg 35%
Total Carbohydrate 36g 12%
Dietary Fiber 2g 8%
Sugars 3g
Protein 10g
Vitamin A 25% • Vitamin C 0%
Calcium 2% • Iron 4%
FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING DIRECTIONS:
MICROWAVE OVEN
CONVENTIONAL OVEN
PLACE tray on microwave-safe plate; slit top crust.
MICROWAVE on HIGH.
LET STAND 3 minutes. CAREFULLY remove as PRODUCT WILL BE HOT.
PREHEAT oven to 400°F. Place tray on cookie sheet; slit top crust.
BAKE in oven 30 to 32 minutes.
CAREFULLY remove as PRODUCT WILL BE HOT. Let Stand 3 minutes.
Banquet
Turkey Pot Pie
MICROWAVEABLE
IN 4 MINUTES
10

Banquet
Chicken & Broccoli Pot Pie
READY IN 4 minutes
MICROWAVEABLE
NET WT. 7 OZ. (198g)
KEEP FROZEN
COOK THOROUGHLY
Banquet
Chicken & Broccoli Pot Pie
Banquet
Chicken & Broccoli Pot Pie
Banquet
Chicken & Broccoli Pot Pie
READY IN 4
MICROWAVEABLE