

# NUTRITIONAL FACTS

Mama Mancini's

## Heating Instructions

Keep refrigerated or frozen until ready to use. Thaw prior to heating.

**Thaw Product Prior to Heating:** Fill deep pan with water at room temperature. Submerge frozen pouch of meatballs and let sit until fully thawed. Product can also be placed in refrigerator to thaw overnight.

**Microwave From Refrigerated:** Remove the meatballs and sauce from the pouch. Place them into a microwave safe bowl. Cover bowl with plastic film or lid. Microwave on high heat for 6 minutes. Rotate container and heat on high for another 4-5 minutes. (Microwave times and temperatures may vary slightly). Remove from microwave and let stand for two minutes before serving. Internal temperature of meatballs must reach 160° F for beef and 165° F for turkey as measured by thermometer.

**Stove Top From Refrigerated:** Remove the meatballs and sauce from the pouch and place them into a medium size pot with cover. Turn stove on medium/low temperature and heat meatballs and sauce for 25 minutes (stirring occasionally to prevent burning). Internal temperature of meatballs must reach 160° F for beef and 165° F for turkey as measured by thermometer.

**Oven from Refrigerated:** Remove the meatballs and sauce from the pouch and place them into an oven safe casserole dish or deep tray. Cover them with aluminum foil. Preheat oven to 300° F and heat meatballs and sauce for 20-25 minutes (as sauce heats up, baste meatballs with sauce to prevent burning). When finished heating, remove meatballs and sauce from oven and let rest for 2-3 minutes before serving. Internal temperature of meatballs must reach 160° F for beef and 165° F for turkey as measured by thermometer.

## DAN MANCINI'S HEATING INSTRUCTIONS

**KEEP REFRIGERATED OR FROZEN UNTIL  
READY TO USE. THAW PRIOR TO HEATING.**

*(Note: you may thaw, repackage  
into smaller portions, & refreeze.)*

### HEATING INSTRUCTIONS

Place the thawed meatballs and sauce into a pot just like Grandma did. That allows the sauce to fully cover the meatballs. Put the heat to medium and do not put a lid on the pot. Once the sauce comes to a boil stir the meatballs in the sauce and lower the heat so there is a slow simmer. Continue heating the meatballs and sauce for 15 minutes stirring along the way. The meatballs will be fully heated at this point (and you will smell the wonderful aroma through out your house).

### MAKE MAMA'S RECIPE YOUR OWN!

Our sauce is made the old fashioned way with whole Italian plum tomatoes imported from Italy. Then we add onions, garlic, bay leaves, salt and pepper. The result is a delicious homemade fresh tasting sauce. With the understanding you can always add extra spices and salt but not remove it, we suggest add your own dash of seasoning for a bolder taste and you can call it homemade! Lastly, we suggest heating the meatballs and sauce fully for 15 minutes in a pot without a lid.