



Refrigerated Pizza Cooking Directions

PREP STORE CARE

Store: Chai Pi pizzas will be refrigerated when you receive them. If cooking in the next few days, place pizzas in refrigerator. If not, place pizzas in your freezer where you can store them for up to 6 months (but pizzas are best enjoyed within 90 days). Go to our website, www.ChaiPiByMyPi.com and download **Frozen Pizza Cooking Directions**

Baking Directions: Preheat oven to 400F. Remove the pizza from its packaging. Place pizza on metal* sheet pan or pizza stone on the middle rack of your oven. Bake your pizza about:

Large Pizza: 25-35 minutes

The cooking time depends on two important factors: how well your oven heats, and what type of pizza you're heating (veggie pizzas and multiple-item pizzas will take longer to cook.) After the minimum baking time, check your pizza every 5 minutes or so until it is done to your liking. For slow cooking ovens, pizza may take up to 45 minutes.

** **Metal sheet pan:** make sure you use a type of metal that conducts heat nicely. Sheet pans that are designed for baking cookies do not work for pizza. They are designed to prevent cookies from browning too much and therefore don't conduct the heat necessary for cooking a pizza. If no pan or stone is suitable, Place pizza directly on oven rack.*

Your Pizza is Done When: The internal temperature is 160F, the sauce is no longer too watery, and the crust is crisp and golden (or to your preference). **Refrigerate any leftovers immediately and consume within 2 days.**

Quick fixes: If your sauce is too watery, bake the pizza longer. If the crust is browning too quickly, move to higher shelf in the oven. If crust is not browned enough, move to lower oven shelf.

About CHAI PI by My Pi

Chai Pi pizza is a version of My Pi's pizza made with all kosher ingredients and prepared in a synagogue kitchen. My Pi's deep dish dough recipe was developed in the 1950's by owner Rich Aronson's father, a Fifth generation baker. Made fresh daily and timed so the third "proofing" of the dough is in the oven, you will notice a wonderful fresh yeast taste and a tender, crisp crust. My Pi's sauce is equally special. Made from vine-ripened San Marzano style tomatoes from California and a secret blend of herbs and spices, it's got a bright tomato taste and a touch of sweetness. The kosher mozzarella comes from Galbani, which was founded in Italy in 1882. Finishing the perfect pie is a variety of toppings and customization so you can get authentic Chicago deep dish taste just the way you like it.



Frozen Pizza Cooking Directions

Better/Multiple Pizza Cooking Method: Preheat oven to 400F. Remove the pizza from all its packaging. Place frozen pizza on metal* sheet pan or pizza stone in the oven. Bake for 15 minutes. Remove pizza from oven and let stand on counter for 5 minutes. Place pizza back in the 400F oven for 25-35 minutes. (the second time you put the pizza in the oven, check the pizza after 25 minutes of baking, then check your pizza every 5 minutes until it is done to your liking.)

** **Metal sheet pan:** make sure you use a type of metal that conducts heat nicely. Sheet pans that are designed for baking cookies do not work for pizza. They are designed to prevent cookies from browning too much and therefore don't conduct the heat necessary for cooking a pizza. If no pan or stone is suitable, Place pizza directly on oven rack.*

Simple Method: Do not preheat your oven. Remove the pizza from all its packaging. Place frozen pizza on metal* sheet pan or pizza stone on the middle rack of your oven. Then turn your oven on to 400F. Bake your pizza about 35-45 minutes. The cook time depends on two important factors: how well your oven heats, and what type of pizza you're heating (veggie pizzas and multiple-item pizzas will take longer to cook.) After 30 minutes of baking, check your pizza every 5 minutes or so until it is done to your liking. For slow cooking ovens, pizza may take up to 55 minutes.

Some ovens heat up too fast or too slow. The "Better" cooking method takes longer, but it minimizes the differences between ovens and therefore gives you a more consistent bake. It also works better for multiple pizzas when the second batch of pizzas have to be put into an already preheated oven.

Your Pizza is Done When: The internal temperature is 160F, the sauce is no longer too watery, and the crust is crisp and golden (or to your preference). **Refrigerate any leftovers immediately and consume within 2 days.**

Quick fixes: If your sauce is too watery, bake the pizza longer. If the crust is browning too quickly, move to higher shelf in the oven. If crust is not browned enough, move to lower oven shelf.