



**All piroshky are fully cooked upon arrival and only need to be reheated before serving
 For best results, fully defrost piroshky in the refrigerator for at least 6 hours before heating and always
 wrap the piroshky in foil while reheating (EXCEPT MICROWAVE)**

**Please note: Oven types and heating equipment may vary. The times below are suggested averages and may
 need slight adjustment depending on your appliance.**

<u>STORAGE INSTRUCTIONS</u>	
<u>Savory Piroshky Storage</u>	<u>Sweet Piroshky Storage</u>
Refrigerated, piroshky keeps up to 2 days. Frozen, piroshky keeps for 4 to 6 months. We recommend sealing in an airtight container or plastic before freezing.	Sweet piroshky can be left at room temperature for 2 to 3 days, or frozen for 4 to 6 months. We recommend sealing in an airtight container or plastic before freezing.
<u>REHEATING INSTRUCTIONS</u>	
<u>Oven</u>	<u>Toaster Oven</u>
<ul style="list-style-type: none"> • Frozen: 350°F for 30–35 minutes • Defrosted: 350°F for 15–20 minutes For a crispier texture, remove from foil and bake an additional 5 minutes.	<ul style="list-style-type: none"> • Frozen: 350°F for 40 minutes • Defrosted: 350°F for 15–20 minutes For a crispier texture, remove from foil and bake an additional 5 minutes.
<u>Air Fryer</u>	<u>Microwave</u>
<ul style="list-style-type: none"> • Frozen: 325°F for 22-25 minutes • Defrosted: 325°F for 10-12 minutes Once heated through, remove from foil and cook an additional 2–3 minutes for a crispier crust	Not recommended for best texture DO NOT USE foil Use only if short on time Wrap piroshky in a damp paper towel and heat for 60–90 seconds. Eat promptly for best quality.
If you have any questions, please email cs@piroshkybakery.com or call us directly at 206-764-1000	