

Dear Customer,

We are delighted you have chosen our product to enjoy!

For over 25 years Crawfish Monica® has been celebrated as a New Orleans classic at the Jazz & Heritage Festival. The dish was created by Chef Pierre Hilzim and named for his wife and business partner, Monica Davidson. Thousands of culinary fans have asked Chef Pierre and Monica to make the dish available year 'round. While doing so, Chef Pierre decided to design and release an extended line of entrées, also named for Monica. The entrées were inspired by Chef Pierre's love for his wife, his dedication to culinary excellence and the sheer joy of bringing pleasure to people by serving them great-tasting food.

Thank you for giving our new **Monica's** products a try, In addition to Crawfish Monica®, Monica's Herbed Shrimp Alfredo & Pasta, and Monica's Sauce with Chicken, Andouille, Tasso & Pasta, we will be introducing more delectable dishes in the near future.

Yours truly,  
Chef Pierre & Monica



### **HEATING INSTRUCTIONS:**

**Monica's Line of Heat & Serve Meals** are designed for great taste and ease of preparation. We do the cooking; you save time and enjoy fine dining right at home.

Monica's fully cooked pasta is an amazing product. Whichever heating method you choose, please heat the sauce first, then open and pour the fully cooked Rotini pasta directly into the sauce. The pasta is designed to be heated directly in the sauce. Once the pasta gets hot, it is ready!

### **MICROWAVE**

**Sauce:** Pour thawed contents from bag into our microwave-safe bowl and heat for 4 minutes on high; stir once.

**Fully Cooked Rotini Pasta** Add Rotini to sauce, and heat for an additional 1 to 2 minutes. Once pasta is hot throughout, it is ready. Enjoy!

### **STOVE TOP**

**Sauce:** Pour thawed contents from bag into skillet and heat to a low simmer, stirring regularly.

**Fully Cooked Rotini Pasta:** Add Rotini to sauce and continue heating until hot. Once pasta is hot throughout, it is ready. Enjoy!

