

DESCRIPTION:

Fill 'em up! It's that easy to create a phyllo mouthparty. Light, flaky layers of dough are formed into mini pastry cups, then fully baked and frozen fresh. Fast, versatile and easy to use, Athens Phyllo Shells are ready to fill with sweet or savory ingredients — try hummus, pimento cheese, pudding, dips, or fresh fruit — the possibilities are limitless. Even better? These tasty pastry shells contain no trans fat.

INGREDIENTS:

Enriched Wheat Flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Water, Corn Starch, Canola Oil (canola oil, rosemary extract, ascorbic acid [antioxidant]), Cultured Wheat Flour, Salt, Dextrose, Maltodextrin.

CONTAINS:

Wheat

NUTRITIONAL INFO:

Serving size: 2 Shells (7g), Amount per serving: Calories 30, Total Fat – 1g, Saturated fat – 0g, Trans Fat – 0g, Cholesterol – 0mg, Sodium – 20 mg, Total Carbohydrates – 4g, Dietary Fiber – 0g, Total Sugars – 0g (Includes 0g Added Sugars), Protein – 1g

PRODUCT FACTS:

- For optimal freshness, freeze until ready to use.
- Store frozen or at room temperature.
- Add hot or cold fillings.
- Serve.

FOR ADDITIONAL SHELL CRISPINESS PRIOR TO FILLING:

1. Preheat oven or toaster oven to 350°F.
2. Remove shells from all packaging.
3. Place empty shells on baking tray and bake 3-5 minutes.
4. Allow shells to cool before filling.

Ovens vary; cooking time may need to be adjusted.

TO HEAT FILLED SHELLS:

1. Preheat oven or toaster oven to 350°F.
2. Remove shells from all packaging.
3. Fill shells, place on baking tray and bake until filling is hot, about 10 minutes. Serve.

Ovens vary; cooking time may need to be adjusted.