



## SALMON AU GRATIN

### **HEATING INSTRUCTIONS: 1-2 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place salmon au gratin and riso al forno, uncovered, on middle rack of oven.
3. Bake for 30 minutes.
4. Toss seasonal salad and enjoy!

### **HEATING INSTRUCTIONS: 3-4 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place riso al forno, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then place salmon au gratin, uncovered, next to riso al forno.
4. Bake for 25 minutes.
5. Toss seasonal salad and enjoy!

### **BON APPETIT!**

**\*For food safety, all hot items should be heated to a minimum of 165° F**

**\*\* Consume or freeze dishes on or before expiry date**