



SALMON & POTATO FISH CAKES

HEATING INSTRUCTIONS: 2+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place salmon & potato fish cakes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently flip cakes over and bake another 20 minutes.
4. Enjoy with potato salad, sun-dried tomato remoulade and seasonal salad.

HEATING INSTRUCTIONS: 4+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place both containers of salmon & potato fish cakes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently flip cakes over and bake another 20 minutes.
4. Enjoy with potato salad, sun-dried tomato remoulade and seasonal salad.

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**