



SALMON & POTATO CAKES

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place salmon cakes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then flip each one gently and bake for 20 minutes more.
4. Toss salad and top cakes with remoulade.

BON APPÉTIT!

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