



MUSHROOM RAVIOLI

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400 °F (375 °F convection).
2. Pour contents of ravioli container in a wide saucepan. Heat over medium-high heat, tossing gently with a rubber spatula to prevent scorching.
3. Then place pan-seared salmon, uncovered, on middle rack of oven. Bake for 10-15 minutes (depending on desired doneness).
4. Meanwhile, toss seasonal salad.
5. Remove salmon from oven, drizzle with wild leek pesto, enjoy with ravioli and seasonal salad.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400 °F (375 °F convection).
2. Pour contents of ravioli container in a wide saucepan. Heat over medium-high heat, tossing gently with a rubber spatula to prevent scorching.
3. Then place pan-seared salmon, uncovered, on middle rack of oven. Bake for 10-15 minutes (depending on desired doneness).
4. Meanwhile, toss seasonal salad.
5. Remove salmon from oven, drizzle with wild leek pesto, enjoy with ravioli and seasonal salad.

BON APPETIT!

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