



JÄGERSCHNITZEL

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 400° F (365° F convection).
2. Place warm potato salad, covered, on middle rack of oven.
3. Bake for 15 minutes.
4. Meanwhile, spread schnitzel out on a lined baking sheet, if possible. Otherwise, leave schnitzel in foil container, uncovered. Pour jäger gravy in a small saucepan.
5. Place sauerkraut, uncovered, and pan with schnitzel on middle rack of oven
8. Bake for 10 minutes.
9. Then, flip schnitzel over (or if in foil pan, rotate schnitzel so that bottom cutlet is now on top). Toss sauerkraut.
10. Bake for 10 minutes more. Meanwhile, toss salad, and heat sauce over medium heat, stirring to prevent scorching.
11. To server, ladle some jäger gravy over each schnitzel.

BON APPETIT!

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