



HUNTER'S PORK STEW

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Pour contents of hunter's pork stew container into an appropriately-sized saucepan and add 2 tablespoons of water.
3. Place pierogies, uncovered, on middle rack of oven, and bake for 15 minutes, then gently flip pierogies, and bake another 10 minutes.
4. Heat hunter's pork stew on medium-high heat until simmering, stirring occasionally, then reduce to low, and simmer until pierogues are finished.
5. Meanwhile, heat braised red cabbage in the microwave and toss seasonal salad.
6. Enjoy with sour cream!

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Pour contents of hunter's pork stew container into an appropriately-sized saucepan and add 2 tablespoons of water.
3. Place pierogies, uncovered, on middle rack of oven, and bake for 15 minutes, then gently flip pierogies, and bake another 10 minutes.
4. Heat hunter's pork stew on medium-high heat until simmering, stirring occasionally, then reduce to low, and simmer until pierogues are finished.
5. Meanwhile, heat braised red cabbage in the microwave and toss seasonal salad.
6. Enjoy with sour cream!

BON APPETIT!

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