



## SALMON CAPONATA

### **HEATING INSTRUCTIONS: 2+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place roasted vegetables and butternut squash ravioli, uncovered, next to the short ribs.
3. Bake for 15 minutes.
4. Then, place salmon filets, uncovered, next to vegetables and ravioli, and gently toss vegetables and flip ravioli over.
5. Bake for 15 minutes more.
6. Enjoy with caponata.

### **HEATING INSTRUCTIONS: 4+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place roasted vegetables and butternut squash ravioli, uncovered, next to the short ribs.
3. Bake for 15 minutes.
4. Then, place salmon filets, uncovered, next to vegetables and ravioli, and gently toss vegetables and flip ravioli over.
5. Bake for 15 minutes more.
6. Enjoy with caponata.

### **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**