

SUN-DRIED TOMATO PESTO SALMON

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

- 1. Preheat oven to 375°F (350°F convection).
- 2. Place rutabaga mash, uncovered, on middle rack of oven.
- 3. Bake for 20 minutes.
- 4. Then, place sun-dried tomato pesto salmon, uncovered, next to rutabaga mash.
- 5. Bake another 20 minutes.
- 6. Meanwhile, toss greens, grains and gourds salad.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

- 1. Preheat oven to 375°F (350°F convection).
- 2. Place rutabaga mash, uncovered, on middle rack of oven.
- 3. Bake for 20 minutes.
- 4. Then, place sun-dried tomato pesto salmon, uncovered, next to rutabaga mash.
- 5. Bake another 20 minutes.
- 6. Meanwhile, toss greens, grains and gourds salad.

BON APPETIT!

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