



LAMB & EGGPLANT TAGINE

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place lamb tagine and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently toss lamb and toss potatoes.
4. Bake another 15 minutes.
5. Meanwhile heat rice pilaf in the microwave and toss Greek salad, and place flatbread on a baking sheet.
6. 5 minutes before timer is finished on the oven, place flatbread in the oven to warm up.
7. Enjoy your meal with yogurt sauce.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375° F (350° F convection).
2. Place lamb tagine and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently toss lamb and toss potatoes.
4. Bake another 20 minutes.
5. Meanwhile heat rice pilaf in the microwave and toss Greek salad, and place flatbread on a baking sheet.
6. 5 minutes before timer is finished on the oven, place flatbread in the oven to warm up.
7. Enjoy your meal with yogurt sauce.

BON APPETIT!

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