



BALSAMIC-BRAISED SHORT RIBS

HEATING INSTRUCTIONS: 2+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place balsamic-braised short ribs and garlic-parmesan mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently flip pieces of beef, and heat another 15 minutes.
4. Meanwhile, toss kale caesar salad.

HEATING INSTRUCTIONS: 4+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place balsamic-braised short ribs and garlic-parmesan mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently flip pieces of beef, and heat another 20 minutes.
4. Meanwhile, toss kale caesar salad.

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**