BALSAMIC-BRAISED SHORT RIB

HEATING INSTRUCTIONS: 2+ SERVINGS

1. Preheat oven to 375°F (350°F convection).
2. Place balsamic-braised short rib and gnocchi, uncovered, on middle rack of oven.
3. Bake for 30 minutes.
4. Enjoy with a great, gourmet green salad.

HEATING INSTRUCTIONS: 4+ Servings

1. Preheat oven to 375°F (350°F convection).
2. Place balsamic-braised short rib and gnocchi, uncovered, on middle rack of oven.
3. Bake for 35-40 minutes.
4. Enjoy with a great, gourmet green salad.

BON APPETIT!

***If frozen, defrost in the refrigerator overnight**

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

****Consume or freeze dishes on or before expiry date**