



## CABERNET & THYME SHORT RIBS

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place cabernet & thyme short ribs, uncovered, on middle rack of oven.
3. Bake for 10 minutes.
4. Then, place roasted vegetables and butternut squash ravioli, uncovered, next to the short ribs.
5. Bake for 15 minutes, then gently toss vegetables, flip ravioli over, and flip short ribs over.
6. Bake for 15 minutes more.

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

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F (350°F convection).
2. Place cabernet & thyme short ribs, uncovered, on middle rack of oven.
3. Bake for 10 minutes.
4. Then, place roasted vegetables and butternut squash ravioli, uncovered, next to the short ribs.
5. Bake for 15 minutes, then gently toss vegetables, flip ravioli over, and flip short ribs over.
6. Bake for 15 minutes more.

### **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**