



## HÄNCHEN SCHNITZEL WARM POTATO SALAD

### **HEATING INSTRUCTIONS:**

*If frozen, defrost in the refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection).
2. Place German potato salad container, with lid off, on middle rack of oven.
3. Bake for 15 minutes.
4. Meanwhile, spread schnitzel cutlets out on a lined baking sheet.
5. Place baking sheet on other oven rack.
6. Bake for 10 minutes, then flip schnitzel over and bake another 10 minutes.
7. Meanwhile, heat bacon & mustard sauce in a small pot on the stovetop over medium-high until simmering. Toss salad.

BON APPETIT!

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