



COQ AU VIN FEAST

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place coq au vin and garlic-parmesan mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently stir coq au vin, and bake another 15 minutes.
4. Meanwhile, toss seasonal salad.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place coq au vin and garlic-parmesan mashed potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently stir coq au vin, and bake another 20 minutes.
4. Meanwhile, toss seasonal salad.

BON APPETIT!

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