



SMOKED CHICKEN LASAGNA FEAST

HEATING INSTRUCTIONS: 2+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place smoked chicken lasagna, uncovered, on middle rack of oven. At this time remove vegetable antipasti from fridge and allow to come to room temperature.
3. Bake for 30 minutes.
4. Remove lasagna from oven and allow to rest 10 minutes before cutting.
5. Meanwhile, toss seasonal salad.

HEATING INSTRUCTIONS: 4+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place smoked chicken lasagna, uncovered, on middle rack of oven. At this time remove vegetable antipasti from fridge and allow to come to room temperature.
3. Bake for 40 minutes.
4. Remove lasagna from oven and allow to rest 10 minutes before cutting.
5. Meanwhile, toss seasonal 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**