



CAJUN SALMON

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place Cajun salmon and seasonal vegetable succotash, uncovered, on middle rack of oven.
3. Bake for 30-35 minutes, gently flipping salmon filets and stirring vegetable succotash midway through heating.
4. Meanwhile, heat Cajun rice in microwave.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place Cajun salmon and seasonal vegetable succotash, uncovered, on middle rack of oven.
3. Bake for 40 minutes, gently flipping salmon filets and stirring vegetable succotash midway through heating.
4. Meanwhile, heat Cajun rice in microwave.

BON APPETIT!

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