



## ROULADEN

### **HEATING INSTRUCTIONS: 1-2 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place rouladen, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently flip rouladen over, and then place pierogies, uncovered, next to rouladen on middle rack.
4. Bake for 15 minutes, then gently flip pierogies, and bake everything another 5 minutes.
5. Meanwhile, heat braised red cabbage in the microwave and toss seasonal salad.
6. Enjoy with sour cream!

### **HEATING INSTRUCTIONS: 3-4 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375° F (350° F convection).
2. Place rouladen, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently flip rouladen over, and then place pierogies, uncovered, next to rouladen on middle rack.
4. Bake for 15 minutes, then gently flip pierogies, and bake everything another 10 minutes.
5. Meanwhile, heat braised red cabbage in the microwave and toss seasonal salad.
6. Enjoy with sour cream!

BON APPETIT!

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