



BRAISED LAMB SHANKS

HEATING INSTRUCTIONS: 2+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place braised lamb shanks and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently flip lamb shanks and roasted potatoes.
4. Bake for 15 minutes more.
5. Meanwhile, heat rice pilaf in the microwave.
6. Enjoy with Greek salad.

HEATING INSTRUCTIONS: 4+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place both containers of braised lamb shanks and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently flip lamb shanks and roasted potatoes.
4. Bake for 20 minutes more.
5. Meanwhile, heat rice pilaf in the microwave.
6. Enjoy with Greek 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**