

REHEATING INSTRUCTIONS BAKED SALMON MEAL

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

All heat & serve sides come in an oven ready tray and is recommended to reheat in.

Salmon

1. Preheat oven to 385°
2. Cover salmon, place in oven for approximately 20 minutes, or until internal temp. reaches 165°.
3. Once salmon reaches temp. uncover and continue to heat for an additional 5-10 minutes.

Brussels Sprouts

1. Preheat oven at 385°
2. Place in oven covered for approximately 15-20 minutes.
3. Stir and place back in oven uncovered for 5 min.
Brussels sprouts are fully cooked, just need to be heated through.

For a tender vegetable, continue cooking for up to an additional 20 minutes, until desired firmness is reached.

Mushroom Risotto Cakes

1. Preheat oven to 385°
2. Remove cover and place risotto cakes in oven uncovered for 15 min.
3. Flip over cakes and cook for another 5 min.
Risotto cakes are fully cooked, just need to be heated through.