

## 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.