INKREDIENTS: Salmon Main Entrée (Salmon, Lime, Seasoning Blend), Potato Side (Fingerling Potatoes, Mediterranean Olive Oil), Spinach & Artichoke Dip Appetizer (Sourdough Baguette, Spinach Artichoke Dip), Caesar Salad (Romaine, Caesar Dressing, Croutons, Shaved Parmesan), Dessert (Butter Cake, Vanilla Haagen-Dazs Ice Cream)

OVEN-ROASTED SALMON

ROASTED POTATOES
- Place oven rack in the center of the oven.
- Pre-heat oven to 500°F.
- Slice the potatoes in half lengthwise.
- Add potatoes to a sheet pan and toss with the Mediterranean Olive Oil.
- Roast in the oven for 18-20 minutes or until golden brown.

ROASTED SALMON
- Slice the lime in half and squeeze one half over the salmon. Reserve second half of the lime for garnish.
- Rub the seasoning blend over the top and bottom of the salmon.
- Add the salmon to a lightly oiled sheet pan and roast in the oven on the middle oven rack for 8-10 minutes. The salmon and potatoes can cook at the same time in the oven.

SPINACH & ARTICHOKE DIP
- In the 500°F pre-heated oven, toast the baguette for approximately 4-5 minutes or until crispy and golden brown.
- Add the spinach dip to a microwave safe bowl and cover with plastic wrap.
- Microwave on high for 2 minutes.
- Stir and microwave for 1 additional minute. Carefully remove from microwave, dip will be hot.
- Remove baguette from the oven and slice.
- Serve the sliced baguette on the side of the warmed Spinach and Artichoke Dip.

CAESAR SALAD
- Toss the Romaine, Caesar dressing and croutons in a large serving bowl.
- Garnish the top of the Caesar salad with the shaved Parmesan.

TO SERVE
- Add the roasted salmon to the center of a serving platter.
- Add the roasted potatoes around the salmon and garnish with the reserved lime half.
- Serve the Roasted Salmon with Spinach and Artichoke Dip and Caesar Salad.

CELEBRATION BUTTER CAKE
- Microwave the individual Butter Cakes on high for 1 minute.
- Top the Butter Cakes with ice cream and serve. Enjoy!

DATE PURCHASED
Use within 48 hrs of above date

ALLERGENS: Dairy, Wheat, Soy, Egg and Fish