



# GRILLED SALMON DINNER

SERVES 4-6

Grilled Salmon, Orzo with Garden Veggies,  
Kale Cranberry Pepita Salad, French Baguette,  
and Pineapple & Berries

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## REHEATING INSTRUCTIONS FOR YOUR DINNER

### Salmon

#### Conventional Oven

Preheat oven to 350° F, remove from packaging, and transfer to an ovenproof dish. Place in preheated oven for 10-15 minutes, or until internal temperature reaches 165° F. Serve immediately.

#### Microwave

Remove from packaging and transfer to a microwave-safe dish. Heat on medium power for 2-3 minutes, or until internal temperature reaches 165° F. Serve immediately.

# INGREDIENTS

## **Grilled Salmon**

Farm raised salmon (salmon, color added through feed), extra virgin olive oil, kosher salt, black pepper  
Allergen - SALMON

## **Orzo with Garden Veggies**

roma tomatoes, zucchini squash, cooked orzo pasta(water, enriched orzo pasta(semolina wheat flour, niacin, iron(ferrous sulfate), thiamine mononitrate, riboflavin, folic acid), olive oil blend(canola oil, extra virgin olive oil), kosher salt), extra virgin olive oil, carrots, red bell pepper, green onions, basil, peppermint, parsley, lemon juice, garlic, kosher salt, coriander, oregano, black pepper  
Allergen - WHEAT

## **Kale Cranberry Pepita Salad**

kale, fruit and nut mix(almonds, cranberries(cranberries, sugar, sunflower oil), ginger(crystalized) (ginger, sugar), pumpkin seeds(pumpkin seeds, peanut oil, salt), orange sesame dressing: nutra clear oil(canola oil), orange juice concentrate, rice wine vinegar(rice vinegar, sugar, salt, diluted with water, to 4.1% acidity), shallots, sesame oil, ginger, chives

## **French Baguette**

dough(wheat flour, water, salt, yeast, ascorbic acid(ascorbic acid, corn starch, sodium bicarbonate, dicalcium phosphate, microcrystalline cellulose, monocalcium phosphate, calcium stearate), diastatic malt powder(malted barley flour, wheat flour, dextrose)  
Allergen - WHEAT

## **Pineapple & Berries**

pineapple, strawberries, blueberries, blackberries, raspberries