



SALMON  
ENTRÉE

Salmon



Green Beans



Potatoes



Contains Dairy

Remoulade



Contains Dairy

## STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove salmon from plastic and place on parchment paper, alongside green beans. Place salmon and green beans in hot oven for 10-15 minutes, or until the salmon reaches an internal temperature of 145°F and the green beans are heated through. Serve coarse mustard remoulade over top of the salmon.

## STEP 2

While salmon and green beans are in the oven, transfer mashed potatoes to a microwave safe dish and microwave for 2-3 minutes or until heated through.