

LA PROVENCE & PETITE PROVENCE

Hazelnut Sockeye Salmon Baking Instructions

Hazelnut Sockeye Salmon & Pilaf

1. Place your covered tray of salmon and pilaf in a cold oven. *Do not preheat.*
2. Set oven temperature to 400° and start baking.
3. Bake for 30-35** minutes or until cooked to your desired doneness.
4. Remove your salmon from the oven and let rest for 5 minutes.

We hope you enjoy your delicious Sockeye Salmon dinner.

**We suggest baking your salmon to an internal temp of 130-135°, however, the USDA suggest salmon be cooked to 145°. Eating raw or undercooked fish may increase your risk of food-borne illness.