

WELLINGTONS™

HANDCRAFTED IN *California*

HOW TO PREPARE YOUR SALMON WELLINGTON:

TIP: For best results, thaw in the refrigerator overnight.

1. Preheat oven to 425F with baking sheet inside.
2. Once the oven reaches temperature, remove the baking sheet with an oven mitt and cover it with a high smoke point oil such as canola, grape seed, or vegetable oil. Be careful; the tray will be hot. You can use a paper towel to distribute the oil evenly.
3. Place thawed Salmon Wellington on the baking sheet and place it on the middle shelf of the oven.
4. Bake until the crust is golden brown and the meat thermometer reaches your desired temperature. This is usually about 15-20 min for a med-rare center.
5. Remove from the oven, cover with foil, and allow to rest for 5 minutes before slicing.
6. Slice with a sharp, smooth edge knife or serrated bread knife.

Remember, these times are estimates, and it's always a good idea to check the product while cooking to ensure it's not overcooked. Enjoy!