Salmon Florentine Pastry

Cooking Instructions

This is an all-in-one dish.

Note: This dish is best prepared from frozen. Please check this dish at the 20-minute mark as it cooks because ovens vary, and we are cooking at a high temperature.

Freezer to Oven: Preheat oven to 400°F. Place frozen salmon on a greased cookie sheet. Bake, uncovered, approximately 45 minutes, until pastry is golden brown and the salmon is flaky. If pastry starts to get too brown, tent with aluminum foil.

Internal temp: 145°F.

Serving Suggestions: Oven-roasted Brussels sprouts and honeyed carrots. Green salad. Pinot Blanc.

Please Note: Cooking times are estimates and vary based on your actual oven, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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