

PARAMOUNT RESERVE

ATLANTIC SALMON

with Seafood Stuffing



STUFFED SALMON FILLETS

PREHEAT OVEN TO 350F. REMOVE TRAY LID. BRUSH STUFFED SALMON WITH SOFT BUTTER. PLACE BLACK TRAY ON BAKING SHEET AND BAKE IN BLACK TRAY FOR APPROXIMATELY 20 MINUTES OR UNTIL FISH FLAKES EASILY AND STUFFING IS HOT THROUGHOUT.

KEEP REFRIGERATED
SAM'S CLUB

Sell By Dec 24, 14	Unit Price \$7.47/lb
NET WT. 2.06 lb	Total Price \$15.39

Distributed by Sam's Club General Offices Bentonville, AR 72716

PACKED BY TAMPA BAY FISHERIES DOVER, FL 33527

For recipes and info visit: www.TBFish.com

This product may contain bones.

KEEP REFRIGERATED • DO NOT FREEZE

Nutrition Facts		Amount Per Serving		Serving Size: (227g)		Servings Per Container: 4	
%DV	Amount Per Serving	%DV	Amount Per Serving				
8%	Total Fat 22g	34%	Total Carb. 23g	4%	Sat. Fat 6g	30%	Dietary Fiber 1g
	Trans Fat 0g		Sugars 4g				
	Cholesterol 75mg	25%	Protein 29g				
2%	Sodium 660mg	28%	Vitamin A				
8%	Vitamin C						
6%	Calcium						
4%	Iron						

INGREDIENTS: Fresh Salmon, Imitation Crab Meat (Alaska pollock, water, egg whites, wheat starch, sugar, potato starch, tapioca starch, contains 2% or less of: natural and artificial flavor (Soy) including King Crab, sorbitol, sodium tripolyphosphate, tetrasodium pyrophosphate, salt, carmine, paprika oleoresin, soy lecithin, color added), Mayonnaise (soybean oil, egg yolk, water, vinegar, corn syrup, disodium EDTA), Cooked Rice, Bread Crumbs (bleached wheat flour, yeast, dextrose, soybean oil, salt), Water, Cheddar Cheese (pasteurized milk, salt, cheese culture, enzymes, annatto), contains 2% or less of : Shrimp, Crab, Spices, Green & Red Peppers, Onions, Sodium Bisulfite (preservative), Sodium Tripolyphosphate (to retain moisture).

COOKING INSTRUCTIONS: Preheat oven to 350°F. REMOVE TRAY LID. Brush with SOFT butter. Black ovenable tray must be placed on baking sheet. DO NOT PLACE OVENABLE TRAY DIRECTLY ON OVEN RACK. Bake in black tray for approximately 20 minutes or until fish flakes easily and stuffing is hot throughout.

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