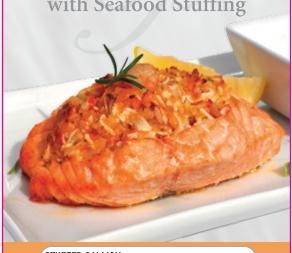
with Seafood Stuffing



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

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

СРО

	. FREEZE	LON	DΟ	• Q	31
				dist) • 619 7 mis	
%t	ron	935 375g	692 6000	age:p/s	iodrisc y Pibe
%9	Calcium	259 300mg 2,400mg	300mg 509	Daff 889J	1019 E
%8	O nimatiV	2,500	2,000	Calories Less Than	-
%7	A nimstiV	%87	982 geomg		unį
	Protein 29g	72%	бш	Terol 75	SƏĮ
	Sugars 4g			g0 ts7	sui
%t	Dietary Fiber 1g	%08		gg ta	91
%8	Total Carb. 23g	34%		at 22g	41
			_		

KEEP REFRIGERAT

Nutrition Facts Pearly and summy its not unboughout.

INGREDIENTS: Fresh Salmon, Imitation Crab Meat (alaska pollock, water, egg whites, wheat starch, augar, potato starch, topicos starch, contains 2% or less of, natural and wheat starch, augar, potato starch, topicos starch, contain they phosphate, salf, camine, paptika deoresin, soy leotinin, cotor (soy) including king Crab, sorbita, ordour pyrophosphate, salf, camine, paptika deoresin, soy leotinin, cotor (soybean of, egg yolk, water, vinegar, cost syrup, discolum CDA), Cooked Rice, Bread Crumbs (bleached wheat flour, yeast, dextroer, soybean oil, salt), Welser, Cheddar Cheese (pasteursd milk, salt, cheese culture, enzymes, annatto), contains 2% or less of : Shrimp, Crab, Spress, Green & Red Peppers, annatto, contains 2% or less of : Shrimp, Crab, Spress, Green & Red Peppers, and the start of the star

Preheat oven to 350°F. REMOVE TRAY LID. Brush with SOFT butter. Black ovenable tray must be placed on baking sheet. DO WOT 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.

COOKING INSTRUCTIONS:

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