

Sea Bream with Tarragon Mustard Sauce



Pan-seared Sea Bream with a creamy tarragon mustard sauce, along with grilled asparagus and mixed rice blend.

Heating Instructions:

Remove items from the fridge 30 - 45 min prior to heating. Place the Sea Bream in a 425° oven for 7 - 10 min, depending on how well you prefer it cooked.

Potatoes can be heated in the oven at the same time.

Vegetables are pre-seasoned and can be sautéed on the stovetop to finish them

* all times are approximate, as all ovens are slightly different. Convection mode is recommended.