

BAKED STUFFED HADDOCK

Reheating/Cooking

Remove Baked Stuffed Haddock pan lid and drizzle the lemon-wine mix over the fish and stuffing evenly, and bake at 450* to reach an internal temperature of 165*. (About 15-18 minutes)

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Pro Tip: Squeeze extra lemon slices over the fish when cooked for an extra bright flavor!

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Contains: Baked Stuffed Haddock,
T-BONES Bread, Butter, Herb-Buttered
Green Beans, House Salad, Buttermilk
Ranch Dressing

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Allergy Info: Fish, Wheat, Eggs, Milk

Produced in a facility that processes/uses:
Milk, Eggs, Fish, Shellfish, Wheat, Dairy, Soy, Peanuts & Tree Nuts

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 A GHOST KITCHEN
★★ by GREAT NH RESTAURANTS ★★