

Cuisine Solutions

42129 - Lamb Shank Seared



Seared Lamb Shank with Portobello Red Wine Sauce Savory seasoned lamb shanks slow-cooked in a portobello mushroom sauce ennobled by the king of red wines, cabernet sauvignon.



* Benefits

Savory seasoned lamb shanks slow-cooked in a portobello mushroom sauce ennobled by the king of red wines, cabernet sauvignon. Ingredients: Lamb Shank, Diced Tomato In Tomato Juice (tomatoes, tomato juice, salt, calcium chloride, citric acid), Portobello Mushrooms, Cabernet Sauvignon Wine (contains sulfites), Beef Broth Concentrate (beef broth, salt), Shallots, Water, Modified Corn Starch, Garlic, Vegetable Oil (canola oil, extra virgin olive oil), Xanthan Gum, Oregano Leaves. Savory seasoned lamb shanks slow-cooked in a portobello mushroom sauce ennobled by the king of red wines, cabernet sauvignon.

Ingredients

Lamb Shank, Diced Tomato In Tomato Juice (tomatoes, tomato juice, salt, calcium chloride, citric acid), Portobello Mushrooms, Cabernet Sauvignon Wine (contains sulfites), Beef Broth Concentrate (beef broth, salt), Shallots, Water, Modified Corn Starch, Garlic, Vegetable Oil (canola oil, extra virgin olive oil), Xanthan Gum, Oregano Leaves.

Allergens

Free From:









Product Specifications



Nutrition Facts

Servings per Container Serving size

Amount per serving

44 0.5EA

Calories	250
% Da	ily Value*
Total Fat 18g	28%
Saturated Fat 9g	45%
Trans Fat	
Cholesterol 75mg	25%
Sodium 290mg	13%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

Handling Suggestions

548 days from the production date on the pouch keep frozen at 0 F or below 6 days from thawed sealed pouch/keep 40 F or below

3 days (within the 6 days thawed above) open pouch/keep 40 F or below

Serving Suggestions

Product is fully cooked sous vide. Enjoy with your favorite sides.

Prep & Cooking Suggestions

From Frozen Convection Oven: 55 minutes at 350F Microwave Oven: 12 minutes (1100 watts) Combi Oven: 70 minutes at 140F / 20 minutes at 200F

From Thawed Convection Oven: 30 minutes at 350F Microwave Oven: 7 minutes (1100 watts) Combi Oven: 50 minutes at 140F / 15 minutes at 200F

Brand	Manufacturer	Product Category	
Cuisine Solutions	Cuisine Solutions	Lamb	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	3503	42129	90705044035034		22/16.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.86lb	21.73lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.6in	10.6in	10.7in	0.83ft3	12x4	352days	-2°F / -5°F





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Nutrition Analysis - By Measure

Calories	250	Total Fat	18g	Sodium	290mg
Protein	20	Trans Fats		Calcium	0mg
Total Carbohydrates	2g	Saturated Fat	9g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images	

