Petite Feast

a cookbook

Recipes for humans inspired by the exquisite, single-serve entrée cats love
it's time for a PETITE FEAST

Mealtime is a bonding experience. We sit at a dining table with our family, we gather with friends. Now Fancy Feast is asking you to extend the invitation to your cat to join you for mealtime as you cook meals inspired by their favorite dishes but made just for you.

Carefully crafted by Fancy Feast’s own chef and food innovator, Amanda Hassner, along with guest additions from James Beard Award Nominee, Jerrelle Guy, and actor turned baker, Josh Snyder, each of the recipes in this cookbook gives a nod to the dishes you’ll be serving your cat, yet made for humans. Using palate-pleasing ingredients like chicken, salmon, and whitefish, these dishes complement Fancy Feast’s entrée options so you can have what they’re having—an elegant and delicious meal.

Make mealtime an elevated experience for all.
Ancho Butternut Squash Chicken Street Tacos

Fiery, with a touch of sweet makes this impeccably balanced sauce the star of these elevated street tacos, using chocolate to smooth the spikes of flavor that come from the ancho and spices.

INGREDIENTS

For the sauce:
1 pound raw butternut squash cubed
½ small red onion, diced
¼ teaspoon ground cumin seed
½ teaspoon ground coriander seed
½ teaspoon ground ancho powder
¼ teaspoon ground cinnamon
⅛ teaspoon smoked paprika
⅛ teaspoon kosher salt
1 cup broth or water
½ - 1 cup semisweet or bittersweet chocolate chips

For the taco:
8 oz of cooked chicken, shredded or in strips
4 corn tortillas
½ cup of diced tomatoes
½ cup red onion
Cotija or crumbled white cheese to sprinkle on top
2 tablespoons chopped cilantro

DIRECTIONS

For the sauce:
1. In a small saucepan, place cubed squash and diced onion, seasonings and broth (reserve chocolate).
2. Bring to a boil, stir gently, turn heat to low and then cover and let simmer. Simmer for 20 minutes or until the squash is very tender. Check periodically to make sure there is still liquid in the pot.
3. Remove from heat and carefully puree in a blender with the chocolate. Depending on the size of your blender, you should do this in batches. The chocolate will melt and incorporate as you blend. Taste for seasoning. If you want more salt or spice, add salt or chili powder accordingly.

To assemble:
1. You are going to have more sauce than you need to make a couple of street tacos, but I am sure you will find other uses for the leftovers...or just make more tacos.
2. Mix two tablespoons of sauce per each oz of cooked chicken that is shredded or cut into small strips.
3. Top each warmed tortilla with about one oz of sauced chicken, and garnish with your favorite taco toppings (i.e., tomatoes, fresh cilantro, thinly sliced red onion and fresh white cheese). Corn tortillas are most complementary to the flavors of the sauce, but flour works fine.

CHEF TIP
Refrigerate extra sauce to use on everything!
Chicken and Ramen with Tomato Honey Butter Sauce

A refined take on ramen, this dish fuses the common elements that Japanese and Italian cuisines share. Part reverence and part fun, your mouth will enjoy this fusion of cultures and identities.

INGREDIENTS

For the sauce:
1 pint cherry tomatoes, washed and cut in half
½ white onion, peeled and diced small
½ teaspoon dry oregano leaf
¾ cup dry white wine
2 tablespoons honey
2 tablespoons unsalted butter
½ teaspoon kosher salt
Fresh ground black pepper

For the chicken and ramen:
1 package of ramen noodles (omit seasoning packet)
4 oz raw chicken
1 teaspoon oil
1 tablespoon of soy sauce or tamari
5 tablespoons water or broth
2 tablespoons frozen shelled edamame
Toasted nori
Shredded Parmesan

DIRECTIONS

For the sauce:
1 Place onions and wine in a saucepan and cook on medium heat until the onions get soft. Add the oregano, salt and tomatoes and continue to cook on medium, stirring occasionally, until they break down and become sauce-like. This will take about 15 minutes.

2 Stir in the honey, when the sauce comes back to bubbling, remove from heat and stir in the butter until it melts.

For the chicken and ramen:
1 Boil water in a small saucepan and cook the package of ramen noodles. Drain.

2 While the water is coming to a boil to cook the noodles, cut chicken into thin slices.

3 In a sauté pan, add oil and cook sliced chicken in oil until browned. Add the soy sauce or tamari, water or broth, frozen shelled edamame and continue to cook until the internal temperature of the chicken reaches 185 degrees. Remove chicken from pan.

4 Place drained noodles into the sauté pan with tamari and edamame, toss to coat.

5 Plate up pools of three tablespoons of tomato sauce on each plate. Top with noodles, chicken and edamame. Garnish with toasted nori and grated parmesan.
Sage Cornbread Chicken Pot Pie

This clever take on an American classic is great for those who like to bake as well as cook. Using sage and brown butter, you can take a home-style favorite and indulgently elevate it.

**INGREDIENTS**

For the muffin:

- ½ cup all-purpose flour
- ½ cup cornmeal
- ¼ cup white sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon kosher salt
- 1 egg
- ½ cup buttermilk
- 2 tablespoons butter
- 10 large fresh sage leaves, washed, dried and roughly chopped
- Extra sage leaves to fry in butter for garnish (optional)

For the filling:

- 2 tablespoons ¼-inch diced carrots
- 2 tablespoons ¼-inch diced onions
- 2 tablespoons ¼ inch diced celery
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups chicken broth (or 1 ½ cups broth and ½ cup white wine)
- 3 oz cooked chicken, diced small
- Salt and pepper to taste

**DIRECTIONS**

For the muffin:

1. Preheat oven to 350 degrees.
2. Grease 4-6 cups in a muffin tin.
3. In a bowl, mix all dry ingredients together.
4. In a separate bowl, blend egg and buttermilk with fork or wire whisk.
5. In a small sauté pan over medium heat, melt butter and continue to cook until it just starts to brown. Add the chopped sage—stand back, let the sage fry just slightly until you smell the aroma of it.
6. Add browned butter and sage to the egg mixture, then add egg mixture to the dry and mix well without over blending. Fill muffin cups ¾ full, about 4-6 cups in the tin. Pour water into the empty cups (this will help keep the muffins moist).
7. Carefully put the muffin tin on a baking sheet and bake for 20 minutes, or until the tops are golden and reach an internal temperature of 185 degrees. Remove from oven and let cool while you prepare the filling.

For the filling:

1. In a small saucepan over medium heat, melt butter and add vegetables.
2. Once the vegetables are soft, add flour and mix thoroughly, stirring constantly while still over the heat. There should be no lumps of dry flour.
3. Switch to a wire whisk and add liquid, mixing all the while so that lumps do not form. Continue to mix until the broth boils and is thick. Turn the heat down to low and continue to cook for 10 minutes, stirring occasionally.
4. Add diced cooked chicken to the sauce and heat through. Taste and adjust seasoning.

To assemble:

1. Cut the top peak of the muffin top off, save it. Do not cut the whole muffin top off—there will not be enough room for proper muffin-to-filling ratio if you do.
2. Scoop out the soft center of the muffin. You will not need this, so discard or nibble on it. Place one muffin on each serving plate.
3. Spoon the chicken filling into the well of the muffin. Allow the sauce to overflow over the top and down the sides of the muffin. Top with the reserved muffin peak. Serve immediately.
4. Optional: Add fried sage as garnish.
Chicken Bolognese Loaf with Angel Hair Pasta

An unconventional take on an Italian-inspired Bolognese, this recipe trades in tradition for a simple, yet full-of-taste, fare. Beautifully balanced with aromatic vegetables and a delicate pasta, you’d never guess how easy this recipe is to make.

**INGREDIENTS**

**For the chicken loaf:**
- ½ onion, minced
- ½ large carrot, minced
- 1 small stalk celery, minced
- 2 tablespoons minced sundried tomatoes
- 3 garlic cloves, minced
- 6 oz ground chicken
- 1 egg
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon black pepper

**For the pasta:**
- 3 tablespoons frozen peas
- ½ pint cherry tomatoes, washed and cut in half
- ½ cup white wine
- 1 tablespoon extra virgin olive oil
- ¼ pound dry angel hair pasta
- Shredded parmesan (optional)

**DIRECTIONS**

**For the chicken loaf:**
1. Preheat the oven to 325 degrees.
2. Combine all the vegetables.
3. Gently mix the vegetables, egg, salt, pepper and oil into the ground chicken until combined. Divide into two mini loaf pans.
4. Place pans on a baking sheet and bake in oven for 30 minutes, or until the loaves reach an internal temperature of 185 degrees.
5. Remove from oven and let cool while you boil the pasta.

**For the pasta and assembly:**
1. Bring salted water to a boil.
2. In a sauté pan, bring ½ cup wine to a boil, add peas and tomatoes. Cook until just heated through. Taste and season with salt.
3. In a separate pot, bring water to a boil, add a pinch of salt and cook the angel hair pasta until al dente. Drain and add to peas and tomatoes. Toss in the olive oil.
4. To plate, divide pasta into two bowls. Remove chicken loaves from pans and slice in one-inch slices. Top each pasta with two slices of loaf. Arrange peas and tomatoes and spoon wine/oil mixture over loaves.
5. To make optional parmesan cracker garnish, sprinkle shredded parmesan in a warm sauté pan. Once brown, flip over and cook gently on the other side.
Honey Sriracha Grilled Chicken with Spicy Fried Rice

A featured recipe from
Josh Snyder

A punch of spice adds a whole new level to a classic Asian-inspired dish from Josh Snyder. This actor, foodie, family man and half of baking duo ‘Josh and Ange,’ knows just what to prepare when feeding a houseful, including his two cats.

INGREDIENTS

For the fried rice:
1 1/2 cups white rice, cooked and chilled
1 egg, whisked
2 tablespoons butter, divided
1 clove garlic, minced
1/2 teaspoon minced ginger
2 green onions, thinly sliced (white and green parts separated)
1/4 cup frozen peas
1 tablespoon Sriracha
1 tablespoon soy sauce
1/2 teaspoon sesame oil
1/4 teaspoon salt
1/4 teaspoon white or black pepper

For the chicken:
2 chicken breasts, thinly sliced (1/2 lb)
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 cup honey
1/4 cup vegetable oil
1 tablespoon sriracha

For the topping:
2 teaspoons sesame seeds
Remaining green onion, thinly sliced
Remaining marinade

DIRECTIONS

Prep:
1. Place chicken breasts into a large dish or on a plate. Poke holes in the chicken and season with salt and pepper.
2. Combine honey, vegetable oil and Sriracha in a small mixing bowl.
3. Add chicken and most of the Sriracha mix into a gallon sized Ziploc bag. Reserve 1/8 cup of marinade for topping.
4. Massage chicken in Ziploc until chicken is covered. Refrigerate for at least two hours before grilling.
5. Make 1 1/2 cups of white rice. Cover and store in refrigerator until ready to use.

For the fried rice:
1. Heat 1/2 tablespoon butter in a wok or a deep sided skillet over medium heat.
2. Add egg and cook until scrambled. Remove scrambled egg and set aside on a plate.
3. Heat remaining 1 1/2 tablespoons of butter until melted. Add the garlic, ginger and green onion white parts. Sauté for one minute until fragrant.
4. Add the rice, peas, Sriracha, salt and pepper. Stir together. Continue to stir-fry for around three to four minutes until the rice starts to turn golden brown.
5. Reduce heat to low and stir in the scrambled egg, soy sauce and sesame oil.
6. Cover and set aside while grilling chicken.

For the chicken:
1. Pre-heat your outdoor grill to 450 degrees.
2. Grill the chicken breast around five to six minutes on each side or until the chicken reaches an internal temperature of 165 degrees.
3. Brush extra marinade remaining in Ziploc on chicken when flipping.
4. Let chicken rest for five minutes before slicing the chicken into strips.

To assemble:
1. Transfer the rice to bowls and add sliced grilled chicken on top. Drizzle with remaining marinade and sprinkle with green onion greens and sesame seeds.
Salmon and Zucchini with Honey Miso Dressing

The gentle umami of the miso pairs delicately with the complex sweetness of honey, complementing the simple sear of the salmon. Trust us, this will become a staple in your cooking repertoire—that will placate even the pickiest of eaters.

**INGREDIENTS**

**For the zucchini:**
- 1 medium zucchini (or ½ zucchini and ½ yellow squash), sliced very thin
- 1 heaping tablespoon white miso
- 2 tablespoons honey
- 2 tablespoons apple cider vinegar
- 3 tablespoons extra virgin olive oil

**For the fish:**
- 6 oz salmon, cut in half
- Kosher salt and fresh ground black pepper
- 1 tablespoon olive oil

**DIRECTIONS**

1. Thoroughly combine the miso, honey, vinegar and oil. Mix with zucchini and let sit for 15 minutes so the zucchini will soften slightly.

2. Heat a small sauté pan. Season salmon with kosher salt and pepper. Add olive oil to the pan and place fish seasoned side down in the oil. Cook, without moving for five minutes, or until the fish moves easily in the pan due to a “crust” that forms while searing.

3. Turn fish over and continue to cook until the salmon reaches an internal temperature of 145 degrees.

4. Divide the zucchini among two plates. Top with fish. Spoon additional miso honey sauce over fish.

**CHEF TIP**

The secret to searing salmon is to leave it alone after putting it in the hot pan. Three-quarters of the cooking should take place on one side.
Salmon Cannellini Cakes with Lime Cilantro Remoulade

Like many great modern recipes, we reimagine traditional dishes into new savory creations. From using beans to bind instead of breadcrumbs, to taking inspiration from the classic French cold sauce, this recipe offers flavors that will surprise.

**INGREDIENTS**

*For the remoulade:*
- 1 small shallot, minced
- Zest and juice from one lime
- 1 tablespoon pepperoncini, minced
- 3 tablespoons mayonnaise
- 1 tablespoon fresh cilantro, chopped

*For the salmon cakes:*
- 6 oz salmon fillet
- 1 cup cooked or canned cannellini beans
- 2 teaspoons Dijon mustard
- 1 teaspoon kosher salt
- Fresh ground pepper

**DIRECTIONS**

*For the remoulade:*
1. Combine shallot, lime zest, juice and pepperoncini in a bowl. Let sit 15 minutes while you prepare the salmon cakes. Right before serving, stir in the mayonnaise and cilantro.

*For the salmon cakes:*
1. Preheat oven to 350 degrees.
2. On a cutting board, run a knife through the salmon filet until it is coarsely ground. In a bowl, mash the beans with a fork, potato masher or your hands.
3. Add fish, Dijon mustard, salt and some pepper to the beans and stir until fully combined.
4. Form to small cakes (4-6) and place on greased sheet pan.
5. Bake in oven for 12-15 minutes or until the cakes have an internal temperature of 165 degrees.

**CHEF TIP**

Form the cakes in small, “two-bite” sizes so you get the benefit of more surface area.
Pistachio-crusted Salmon with Jasmine Rice and Water-fried Egg Yolk

This is a splendid example of how simple ingredients can create a complex experience. Curated to attend to an array of palates, the water-fried egg yolk ties the flavors and textures of the dish together.

**INGREDIENTS**

*For the chicken loaf:*
- 1 cup of jasmine rice
- Cilantro
- Lime
- 3 tablespoons of roughly ground pistachios (or another nut)
- 1 teaspoon sugar
- 1 teaspoon kosher salt
- 1 egg
- Broccoli
- 3-6 oz salmon filet
- 1 teaspoon white vinegar

**DIRECTIONS**

1. Cook one cup of jasmine rice. This will be double what you will need.
2. Preheat oven to 350 degrees.
3. Mix ground pistachios with sugar and kosher salt.
4. Crack egg and drain off half the egg white. This white will be used for the crust. The rest of the white will be cooked with the yolk.
5. With a fork, beat the plain egg white until it loosens up.
6. Place salmon filet on a greased sheet pan, or one lined with parchment. Brush with beaten egg white and crust with nut mixture.
7. Place salmon in the oven and roast for 10 minutes, or until the internal temperature reaches 145 degrees. Remove from oven.
8. In a shallow pan, bring one inch of water to a boil. Mix vinegar into the water and lower the heat so water is just bubbling, not boiling. Carefully lower the egg yolk into the water. The egg white will set on the bottom and, while the egg is cooking, baste the top of the yolk (the part not in the water) with the simmering water. Cook for three to four minutes.
9. Put a ¼ cup of cooked rice in a small bowl and toss with the juice of ½ lime and a ½ teaspoon chopped fresh cilantro.
10. Put rice on plate and create a small crater. Place the cooked salmon next to the rice and place the cooked, but still runny, yolk in the rice crater.
Roasted Salmon with Spiced French Toast, Cardamom Carrots and Maple Rosemary Sauce

Sweet and savory, the fusion of spices in this recipe supplies a welcoming surprise for your taste buds. Applying the tenet of the “small plate,” just a few bites are needed to understand the complex aromas, flavors, and textures of this dish.

**INGREDIENTS**

*For the French toast:*
1 egg
1 teaspoon curry powder or ras el hanout
1 thick slice of bread, cut in half

*For the carrots:*
14 oz shredded carrots
½ cup buttermilk
¼ cup white sugar
½ teaspoon ground cardamom

*For the sauce:*
1 ½ cup chicken or vegetable broth
½ cup real maple syrup
1 tablespoon cornstarch
½ teaspoon chopped fresh rosemary leaves
A pinch of kosher salt

*For the fish:*
Two 3 oz salmon fillets
1 tablespoon olive oil
Salt & pepper

**DIRECTIONS**

*French toast prep:*
1 Crack egg and blend thoroughly with the spices. Place bread into the egg mixture and let the bread soak it in while you prepare the rest of the dish. Turn the bread over a few times so that both sides soak.

*For the carrots (this will make twice as much as you will need):*
1 Place all ingredients in small saucepan and cook on medium-low for about 20 minutes, stirring occasionally so that it does not caramelize on the bottom of the pan.

*For the sauce:*
1 Mix all ingredients in a small saucepan. While continuing to mix, place pan over medium-high heat and bring to a boil. After reaching a boil and thickening, the sauce can be tasted and the salt adjusted.

*For the fish, toast, and assembly:*
1 Preheat oven to 350 degrees.
2 Place 2 3-oz salmon fillets on a sheet of foil on a sheet pan. Form the foil around the fish so that creates walls just around it.
3 Season the fish with a sprinkle of kosher salt, some fresh ground pepper and a drizzle (about one tablespoon) of olive oil. The foil walls around the fish will keep the fish roasting in the oil.
4 Place in preheated oven and roast for about 10 minutes, or until it reaches an internal temperature of 145 degrees.
5 Remove from oven and pour oil into a small sauté or frying pan. Sauté the French toast over medium heat for about four minutes on each side, or until it reaches an internal temperature of 168 degrees.
6 Plate one or two tablespoons of carrots on each plate. Top with French toast, and then salmon. Drizzle with sauce and garnish with additional rosemary, if desired.
Salmon Cappelletti in a Cream and Spinach Sauce

Award-winning author, food stylist, food photographer, and recipe developer, Jerrelle Guy, offers up her gastronomically gratifying salmon recipe that’ll leave you in delight.

**INGREDIENTS**

**For the pasta dough:**
- 1 large egg
- 1 tablespoon olive oil
- 1 tablespoon water
- 1/4 teaspoon kosher salt
- 1/4 cup semolina flour

**For the filling:**
- 4 oz cooked salmon (steamed)
- 1 tablespoon Herbs de Provence (or 2 heaping tbsp mixed freshly chopped herbs—oregano, basil, thyme, parsley, and chives)
- 1 teaspoon minced shallot
- 1 teaspoon olive oil
- 1/4 teaspoon kosher salt

**For the sauce:**
- 1 tablespoon unsalted butter
- 1 cup hot vegetable broth
- 3 oz light cream cheese, softened
- 1 teaspoon fresh lemon juice
- 2 oz fresh spinach

**For topping:**
- 2 tablespoons toasted pine nuts or toasted sliced almonds, for topping
- Fresh cracked pepper (or pepper flakes) and grated parmesan, for serving

**DIRECTIONS**

1. To make the pasta, whisk one egg, olive oil, water, and salt together in a small bowl. Pile the semolina flour into a mound on a clean working surface and make a well in the center. Fill with the egg mixture. Using your hands, slowly work the flour into the egg mixture until a rough dough is formed. Knead the dough for 8-10 minutes or until very smooth. Place in a Ziploc bag to rest for 30 minutes.

2. Add the salmon, herbs, shallots, olive oil, and salt to a food processor, and pulse until the mixture turns to a paste. Transfer to a bowl and set aside.

3. Once the pasta has rested, roll it out as thinly as possible on a lightly floured work surface. With a pastry cutter, cut out 2X2 inch squares of dough. Drop a 1/2 teaspoon filling into the center of each square. Fold the square into a triangle pinching the edges together and removing any excess air. Pinch the two bottom ends together and fold the tip of the triangle backward to create a hat shape. Resume with remaining dough and filling.

4. Bring a pot of salted water to a boil. Add half the prepared pasta to the water (freeze the rest for another day) and cook until desired doneness, about five to eight minutes.

5. While the pasta is cooking, make the cream sauce. Heat a medium sauté pan over medium-high heat. Add the butter and swirl to melt. Add the vegetable broth and boil for one to two minutes until the liquid is reduced by almost half, then whisk in the cream cheese until incorporated. Lower the heat to medium-low, and simmer for another two to three minutes or until the sauce thickens slightly. Stir in the lemon juice.

6. Using a slotted spoon, transfer the cooked pasta to the sauce along with the spinach, and fold together. Cook for another one to two minutes or until the spinach is just wilted. Transfer to a serving bowl and top with nuts, fresh pepper and parmesan, if using.
Whitefish and Asparagus with Beurre Blanc

A one-pan plan—sounds perfect for when you need a refined meal without a lot of cleanup. By cooking the fish in the pan after the asparagus, the flavor is enhanced and creates a harmony that takes the dish to the next level.

**INGREDIENTS**

- ½ pound asparagus, stemmed and washed (if they are thick, cut in half lengthwise)
- 5 oz substantial white fish (cod, tilapia, etc.) cut in two pieces
- 1 shallot, sliced
- 1 ½ cups dry white wine
- 4 tablespoons high-quality salted butter, cut into chunks and kept cold
- Salt and fresh ground pepper to taste

**DIRECTIONS**

1. In a small sauté pan, place asparagus and a splash of water. Cover the pan and heat on high until the asparagus steams and turns bright green (about two minutes). Remove asparagus from the pan and place on a plate while you cook the fish.

2. There will still be some asparagus water in the bottom of the pan. That’s ok. Just add the wine and shallots to the pan and bring to a boil. Once the wine boils, lower the heat to medium-low and place the fish in the wine. Poach the fish for three minutes, then flip over and continue to cook for another three minutes or until the internal temperature reaches 145 degrees. Remove fish from the wine while you prepare the sauce.

3. Bring the wine and shallots back to a boil and continue to reduce until the wine is just a few tablespoons and becomes syrupy. Don’t walk away or it will burn.

4. Turn the heat to very low and stir in butter a few chunks at a time, continuing to stir as the butter melts and incorporates into the wine syrup. Once all the butter is melted, remove from heat. Taste and adjust for salt.

5. Plate the asparagus and fish, nap with sauce. Go ahead and use all the sauce.
Whitefish and Dressed Cannellini Beans

Inspired by the Italian practice of combining fish and beans, this new take on a classic cannot be overlooked. Its acidic, briny, and sweet components come together to work both with and against each other, awakening new flavors in the mild white fish.

INGREDIENTS

For the beans:
- ½ pint of cherry tomatoes, washed and cut in half
- ½ cup cooked or canned cannellini beans
- 8 olives (Castelvetrano or kalamata), sliced
- 1 teaspoon capers
- ½ carrot, diced small
- 1 small shallot, minced
- ½ cup white wine
- 1 tablespoon chopped dried cranberries or dates
- Salt and pepper to taste

For the fish:
- Two 3 oz white fish filets, cut in half
- ¼ cup olive oil
- Kosher salt and pepper

DIRECTIONS

For the beans:
1. In a small saucepan, place shallots, carrots and wine and bring to a boil.
2. Lower the heat to medium and add cherry tomatoes. Cook for 10 minutes so that the tomatoes break down and become sauce-like.
3. Add the beans, capers, olives and dried fruit. Bring back to temperature and taste for salt. The capers and olives may have delivered on that so you will not have to add any additional salt.

For the fish:
1. Preheat oven to 350 degrees.
2. Create a little bowl with foil and place on a sheet pan. Place fish in the “bowl.” Drizzle with olive oil and season with salt and pepper.
3. Bake for 10 minutes or until the fish reaches an internal temperature of 145 degrees.

To plate:
1. Pour the oil from the fish into the beans and stir just until glossy.
2. Create a bed of dressed beans on each plate and top with two pieces of fish.
ABOUT FANCY FEAST PETITES

Fancy Feast Petites are exceptional, delectable, single serve entrees that were thoughtfully created to deliver an elevated mealtime experience that your cat is sure to love.

Fancy Feast Petites are available in three flavors:

- **Petites Seared Salmon Entrée with Spinach In Gravy**
- **Petites Ocean Whitetfish Entrée with Tomato In Gravy**
- **Petites Grilled Chicken Entrée with Rice In Gravy**

These elevated entrées are crafted without artificial colors or preservatives and are 100% complete and balanced nutrition for adult cats.

This new single serve entrée allows cat owners to serve love in a snap. Simply snap the divided tray in half, peel back and serve. No mess, no leftovers with exceptional taste.

With Fancy Feast Petites, the unique snapping sound reminds your cat that each meal is a unique experience.

Fancy Feast Petites are available in 2 -1.4oz. servings at retailers nationwide for a suggested retail price of $1.07.