



In your box

- 2 Ears of Corn
- 6 oz. Precooked Seasoned Potatoes
- 1 tsp. Buttermilk-Dill Seasoning
- 2 oz. Shredded Cheddar-Jack Cheese
- 3 oz. Diced Poblano
- ½ oz. Crispy Fried Onions
- .3 oz. Butter
- 2 oz. Smoky BBQ Sauce

Customize It Options

- 12 oz. Salmon Fillets
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

*Contains: milk, wheat

You will need

- Salt, Pepper, Cooking Spray



Grill-Ready

BBQ Salmon with Grilled Buttermilk Corn and cheddar poblano potatoes

NUTRITION per serving—Calories: 793, Carbohydrates: 40g, Fat: 49g, Protein: 47g, Sodium: 1560mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium-high heat. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, poblanos**, and a pinch of **salt** and **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Peel husk off **corn**.
- Pat **salmon** dry, and season flesh side with a pinch of salt and pepper.
- *If using sirloin steaks or chicken breasts, pat dry and season both sides with a pinch of salt and pepper.*



3

Finish the Meal

- Carefully, open grill bag and scoop out **potatoes**.
- Plate dish as pictured on front of card, topping potatoes with **cheese**. Top **corn** with **butter** and **seasoning blend** (to taste). Top **salmon** with **BBQ sauce** and **crispy onions**. Bon appétit!



2

Grill the Meal

- Place **grill bag** and **corn** on hot grill and cook until **potatoes** are warmed through and corn is tender, 8-12 minutes, turning corn every four minutes.
- While grill bag cooks, place **salmon** on hot grill and cook until salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *If using sirloin steaks, follow same instructions, cooking until steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. If using chicken breasts, follow same instructions, cooking until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*

Indoor Instructions

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Pat **salmon** dry, and season flesh side with a pinch of **salt** and **pepper**. Place **potatoes, poblanos**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** on prepared baking sheet and toss to coat. Spread into a single layer on one side. Place **corn** on the other side and drizzle with 2 tsp. **olive oil**. Roast in hot oven until vegetables are tender, 11-15 minutes. While vegetables roast, place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **salmon**, skin side up, to hot pan and sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Remove from burner. Follow same instructions as grilling for plating.