



#### In your box

1 oz. Light Cream Cheese  
½ oz. Sliced Almonds  
.84 oz. Mayonnaise  
1 Lemon  
.6 oz. Butter  
4 tsp. Mirepoix Base  
8 oz. Brussels Sprouts  
¾ cup Arborio Rice  
½ oz. Grated Parmesan

#### Customize It Options

12 oz. Salmon Fillets  
12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets  
13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, tree nuts (almonds)

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Mixing Bowl, Medium Non-Stick Pan, Baking Sheet, Medium Pot, Small Pan



Culinary Collection

## Salmon and Brown Butter Hollandaise with almondine risotto

NUTRITION per serving—Calories: 976, Carbohydrates: 72g, Fat: 55g, Protein: 49g, Sodium: 1457mg.

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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan, butter, lemon juice**

### Customize It Instructions

- If using **wild-caught salmon**, pat dry and follow same instructions as salmon in Steps 1 and 3, adding salmon, skin-side up to hot pan and cook until golden brown and salmon reaches desired doneness, 2-3 minutes per side for medium-rare. *Consuming raw or undercooked salmon may increase your risk for food-borne illness.*
- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Roast Brussels and Prepare Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Place Brussels sprouts on prepared baking sheet and toss with 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**.
- Spread into a single layer. Roast in hot oven until lightly browned, 18-20 minutes.
- While Brussels roast, zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Pat **salmon** dry, and season flesh side with a pinch of **pepper**.



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### Start the Risotto

- Place a medium pot over medium heat and 1 tsp. **olive oil**. Add **rice** and stir occasionally until toasted, 1-2 minutes.
- Stir in 1 cup **water**, **mirepoix base**, and ¼ tsp. **salt**. Bring to a simmer. Once simmering, cook undisturbed, 4 minutes.
- Stir in 1 cup water. Return to a simmer. Once simmering, cook undisturbed until liquid is almost all absorbed, 13-15 minutes.
- Remove from burner. Stir in **Brussels sprouts**, **cream cheese**, half the **Parmesan** (reserve remaining for garnish), half the **butter**, 2 tsp. **lemon juice** (reserve remaining of both for hollandaise) ½ tsp. **lemon zest**, ¼ tsp. **salt**, and a pinch of **pepper** until creamy and combined. Cover and set aside.



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### Cook the Salmon

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **salmon**, skin side up, to hot pan and cook until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove salmon to a plate and tent with foil.



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### Make the Brown Butter Hollandaise

- Combine **mayonnaise**, ½ tsp. remaining **lemon juice**, and 1 tsp. **water** in a mixing bowl. Set aside.
- Place a small pan over medium heat. Add remaining **butter** to hot pan. Cook until butter begins to froth, smells "nutty," and turns a chestnut color, 4-5 minutes.
- Stir, then immediately remove from burner. Set aside, 1 minute.
- After 1 minute, scrape bottom of browned butter pan to loosen brown flakes. Slowly pour browned butter into bowl with mayonnaise and stir vigorously or whisk until creamy. *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*



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### Finish the Dish

- Plate dish as pictured on front of card, topping **salmon** with **brown butter hollandaise** and garnishing **risotto** with **almonds** and remaining **Parmesan**. Squeeze **lemon wedges** over meal to taste. Bon appétit!