



### In your box

- .6 oz. Butter
- ½ tsp. Garlic Salt
- 1 oz. Grated Parmesan
- 12 oz. Yukon Potatoes
- 8 oz. Brussels Sprouts
- 6 Chive Sprigs
- 1 oz. White Cooking Wine
- 4 tsp. Mirepoix Broth Concentrate

### Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

\*Contains: milk

### You will need

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

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



## Salmon and Wine Butter Sauce

with Parmesan hasselback potatoes and roasted Brussels sprouts

NUTRITION per serving—Calories: 736, Carbohydrates: 41g, Sugar: 4g, Fiber: 6g, Protein: 47g, Sodium: 1613mg, Fat: 42g, Saturated Fat: 12g  
 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

50-60 min.

Cook Within

3 days

Difficulty Level

Expert

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chives**

## Customize It Instructions

- If using **sirloin**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **ribeye**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest 3 minutes. Halve to serve.
- If using **chicken breasts**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



### 1. Start the Potatoes

- Wrap **potatoes** in a damp paper towel and microwave on high, 4 minutes.
- Carefully place microwaved potatoes on a clean work surface. Place a chopstick on either long side of a potato. *If working without chopsticks, make sure to slice carefully and leave the bottom whole.* Make cuts, ¼" apart, across potato, stopping when knife reaching chopstick. Repeat with remaining potatoes.
- Place potatoes on one half of prepared baking sheet and top evenly with 1 tsp. **olive oil**, ¼ tsp. **salt**, a pinch of **pepper**, and **Parmesan**. Push Parmesan in between potato slices.
- Roast in hot oven, 12 minutes.
- While potatoes roast, prepare ingredients.



### 2. Prepare the Ingredients

- Mince **chives**.
- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Pat **salmon fillets** dry, and season flesh side with a pinch of **salt** and **pepper**.



### 3. Roast the Potatoes and Brussels Sprouts

- In a mixing bowl, combine **Brussels sprouts**, **garlic salt**, and 1 tsp. **olive oil**.
- Carefully, place Brussels sprouts on empty side of baking sheet. Spread into a single layer on their side. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven until Brussels sprouts and **potatoes** are browned, 12-15 minutes.
- While vegetables roast, cook salmon.



### 4. 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 sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner. Transfer salmon to a plate and rest, 3 minutes. Wipe pan clean and reserve.
- While salmon cooks, make sauce.



### 5. Make Sauce and Finish Dish

- Return pan used to cook salmon to medium heat. Add **white wine**, **mirepoix base**, and 2 Tbsp. **water** to hot pan and bring to a simmer.
- Once simmering, cook until reduced by half and slightly thickened, 45-60 seconds.
- Remove from burner and stir in **butter** and half the **chives** (reserve remaining for potatoes).
- Plate dish as pictured on front of card, topping salmon with sauce and **potatoes** with remaining chives. Bon appétit!