



#### In your box

- ½ tsp. Seasoned Salt Blend
- ½ oz. Roasted Pecans
- 1 oz. Crispy Fried Onions
- 12 oz. Asparagus
- 2 oz. Hot Jalapeño Jelly

#### Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: wheat, tree nuts (pecans)

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Red Pepper Jelly-Glazed Salmon

with crispy onion asparagus

NUTRITION per serving—Calories: 591, Carbohydrates: 28g, Fat: 36g, Protein: 39g, Sodium: 814mg.  
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

15 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 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

### Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 1, cooking until steak 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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### Start the Salmon

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Pat **salmon** dry, and season flesh-side with a pinch of **salt** and **pepper**. Drizzle with 1 tsp. **olive oil**.
- Place salmon on hot grill, skin-side up, and cook until browned and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove to a plate.
- While salmon sears, cook asparagus.



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### Finish the Salmon

- Remove **salmon** from grill and top with **jalapeño jelly**. *Jelly will loosen as it heats.*
- Plate dish as pictured on front of card, topping **asparagus** with **pecans** and **crispy onions**. Bon appétit!



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### Cook the Asparagus

- Trim woody ends off **asparagus**.
- Place asparagus on grill. Flip occasionally until lightly charred and tender, but still crisp, 15-18 minutes.
- Remove from grill season with **seasoned salt**.

### Indoor Instructions

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Pat **salmon** dry and season flesh-side with a pinch of **salt** and **pepper**. Trim woody ends off **asparagus**. Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add asparagus and **seasoned salt** to hot pan. Stir occasionally until lightly charred and tender, but still crisp, 8-10 minutes. Remove from burner and stir in **pecans** and **crispy onions**. Set aside. 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 for plating.