



In your box

- 12 oz. Fingerling Potatoes
- 8 oz. Brussels Sprouts
- ½ tsp. Garlic Salt
- 1.26 oz. Mayonnaise
- 2 Tbsp. Pretzel Breading
- 2 oz. Shredded Cheddar Cheese
- 1 tsp. Cornstarch
- 2 Green Onions
- 1 oz. Crumbled Bacon

Customize It Options

- 12 oz. Mahi-Mahi Fillets
- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Medium Non-Stick Pan,
 Baking Sheet, 3 Mixing Bowls

Minimum Internal Protein Temperature

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

Culinary Collection



Pretzel-Crusted Mahi-Mahi and Bacon Aioli

with cheddar roasted fingerling potatoes and Brussels sprouts

NUTRITION per serving—Calories: 784, Carbohydrates: 49g, Sugar: 6g, Fiber: 9g, Protein: 51g, Sodium: 1656mg, Fat: 43g, Saturated Fat: 13g
 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

45-55 min.

Cook Within

3 days

Difficulty Level

Intermediate

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **pepper**. Leave whole. Follow same instructions as mahi-mahi for breading in Step 3 and cooking in Step 5, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **pork chops**, pat dry and season both sides with a pinch of pepper. Leave whole. Follow same instructions as mahi-mahi for breading in Step 3 and cooking in Step 5, cooking until pork reaches minimum internal temperature, 5-7 minutes per side.

1. Prepare Ingredients and Make Bacon Aioli

- Halve **potatoes** lengthwise.
- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Trim and slice white portions of **green onions** into ½" pieces. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Line a plate with paper towel. Spread **bacon** on towel-lined plate and microwave until crisp, 1-2 minutes.
- Combine bacon, **mayonnaise**, green portions of green onions, 1 tsp. **olive oil**, and a pinch of **pepper** in a mixing bowl. Set aside.

2. Start the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one side, cut side down, and roast in hot oven, 10 minutes.
- Remove from oven. *Potatoes will finish cooking in a later step.*
- While potatoes roast, prepare mahi-mahi.



3. Prepare the Mahi-Mahi

- Halve **mahi-mahi** and pat dry. Season all over with a pinch of **pepper**.
- Combine **cornstarch** and 1 tsp. **cold water** in another mixing bowl.
- Brush or spoon one side of mahi-mahi pieces with cornstarch-water mixture. Top cornstarch-water mixture with **pretzel breading**, pressing gently to adhere.

4. Finish the Potatoes and Brussels Sprouts

- Carefully, flip **potatoes** cut side up and top with **cheese**. *Baking sheet will be hot! Use a utensil.*
- In another mixing bowl, combine **Brussels sprouts**, **white portions of green onions**, 2 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper**.
- Place Brussels sprouts in empty space on baking sheet and spread into a single layer on their side. Roast in hot oven until cheese is melted and Brussels sprouts are tender, 10-12 minutes.
- While potatoes and Brussels sprouts roast, cook mahi-mahi.

5. Cook Mahi-Mahi and Finish Dish

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **mahi-mahi** to hot pan, **pretzel breading** side down. Cook until pretzel breading is browned, 2-3 minutes.
- Flip, and cook until mahi-mahi reaches desired doneness (medium-rare to well-done), 2-3 minutes for medium. *Consuming raw or undercooked mahi-mahi may increase your risk for food-borne illness.*
- Remove from burner.
- Plate as pictured on front of card, topping mahi-mahi with **bacon aioli**. Bon appétit!