



In your box

- 1 oz. Shredded Parmesan Cheese
- 8 oz. Cremini Mushrooms
- 1 oz. Lemon Garlic Herb Butter
- 2 Russet Potatoes
- 1 Rosemary
- 1 oz. Light Cream Cheese
- 2 oz. Baby Spinach

Customize It Options

- 12 oz. Salmon Fillets
- 8 oz. Scallops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks

*Contains: milk

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



Salmon and Lemon Florentine Cream

with roasted mushrooms and rosemary Parmesan potatoes

NUTRITION per serving—Calories: 764, Carbohydrates: 40g, Sugar: 4g, Fiber: 3g, Protein: 49g, Sodium: 1421mg, Fat: 46g, Saturated Fat: 15g
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
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instruction as salmon in Step 3, 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 3, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **scallops**, pat dry and season all over with a pinch of salt and pepper. Follow same instructions as salmon in Step 3, cooking until scallops reach minimum internal temperature, 1-2 minutes per side.



1. Prepare the Mushrooms and Potatoes

- Peel and slice **potatoes** into ¼" rounds.
- Quarter **mushrooms**.
- Stem and coarsely chop **rosemary**.
- Place mushrooms on one side of prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer on their side.
- Place potatoes on empty side of sheet and toss with 1 tsp. olive oil, rosemary, ¼ tsp. salt, and a pinch of pepper. Spread into an even layer on their side.



2. Roast the Mushrooms and Potatoes

- Roast **mushrooms** and **potatoes** in hot oven, 12 minutes.
- Carefully remove from oven and flip potatoes. Top potatoes with **Parmesan**. Baking sheet will be hot! Use a utensil.
- Roast again until vegetables are browned and tender, 8-10 minutes.
- While mushrooms and potatoes roast, prepare remaining ingredients.



3. Prepare Ingredients and Cook Salmon

- Coarsely chop **spinach**.
- Pat **salmon** dry, and season flesh side with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 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 salmon to a plate and tent with foil. Keep pan over medium heat.



4. Make the Lemon Florentine Cream

- Add **spinach** to hot pan and stir occasionally until wilted, 1-2 minutes.
- Stir in ¼ cup **water** and **cream cheese**. Bring to a simmer.
- Once simmering, cook until liquid is almost completely evaporated, 4-5 minutes.
- Remove from burner and stir in **butter** and a pinch of **salt** and **pepper**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **salmon** with **lemon Florentine cream**. Bon appétit!