



In your box

- 1 oz. Peach Preserves
- 3 oz. Balsamic Vinaigrette
- ½ tsp. Garlic Salt
- 8 oz. Slaw Mix
- ½ oz. Sliced Almonds
- 1 oz. Dried Cranberries
- .28 oz. Lemon Juice
- 6 oz. Red Apple Slices

Customize It Options

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

*Contains: tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Mixing Bowl

Minimum Internal Protein Temperature

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

Grill-Ready



Grilled Peach and Almond Glazed Salmon

with cabbage, apple, and cranberry slaw

NUTRITION per serving—Calories: 690, Carbohydrates: 44g, Sugar: 33g, Fiber: 5g, Protein: 38g, Sodium: 1378mg, Fat: 41g, Saturated Fat: 8g
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

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- In a mixing bowl, combine **slaw mix, apple slices, cranberries, garlic salt, lemon juice, vinaigrette**, and a pinch of **pepper**. Set aside.
- Pat **salmon** dry, and season flesh-side with a pinch of **salt** and **pepper**. Drizzle with 1 tsp. **olive oil**.



2. Grill the Salmon

- 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.

Customize It Instructions

- If using **NY strip steak**, pat dry and season both sides with a pinch of salt and pepper and drizzle with 1 tsp. olive oil. Follow same instructions as salmon in Step 2, grilling until steak reaches minimum internal temperature, 9-11 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 and drizzle with 1 tsp. olive oil. Follow same instructions as salmon in Step 2, grilling until chicken reaches minimum internal temperature, 5-7 minutes per side.



3. Finish the Dish

- Coarsely crush **almonds**.
- Plate dish as pictured on front of card, topping **salmon** evenly with **peach preserves** and almonds. Bon appétit!

For a Rainy Day...

- 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**. Coarsely crush **almonds**. In a mixing bowl, combine **slaw mix, apple slices, cranberries, garlic salt, lemon juice, vinaigrette**, and a pinch of pepper. 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.