



In your box

- 4 tsp. Bacon Jam
- 8 oz. Yukon Potatoes
- 1 oz. Sour Cream
- 2 tsp. Buttermilk-Dill Seasoning
- 🔥 .32 oz. Hot Honey
- 1 oz. Grated Parmesan
- .6 oz. Butter
- 6 oz. Broccoli Florets
- 2 Green Onions

Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



Salmon and Hot Honey Butter

with loaded Yukon potatoes and bacon jam broccoli

NUTRITION per serving—Calories: 740, Carbohydrates: 35g, Sugar: 11g, Fiber: 4g, Protein: 47g, Sodium: 1177mg, Fat: 46g, Saturated Fat: 14g
 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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Ingredient(s) used more than once: **green onions, seasoning blend**

Customize It Instructions

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



1. Roast the Potatoes

- Cut **potatoes** into ¼" rounds.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, gently toss or combine potatoes, 1 tsp. **olive oil**, white portions of green onions, half the **seasoning blend** (reserve remaining for crema) and a pinch of **pepper**.
- Spread into a single layer on prepared baking sheet. Bake in hot oven until potatoes are fork-tender and browned, 17-20 minutes.
- Carefully remove from oven and add **Parmesan**. Bake again, 5 minutes.
- While potatoes roast, prepare ingredients.



2. Prepare Ingredients and Make Dill Crema

- Cut **broccoli** into bite-sized pieces.
- In another mixing bowl, combine **sour cream**, 1 tsp. **water**, remaining **seasoning blend**, and a pinch of **pepper**. Set aside.
- Pat **salmon fillets** dry, and season flesh side with a pinch of **salt** and **pepper**.



3. Cook the Salmon

- 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 from burner and transfer salmon to a plate. Wipe pan clean and reserve.



4. Make the Broccoli

- Return pan used to cook salmon to medium heat and add 2 tsp. **olive oil**. Add **broccoli** and 1 Tbsp. **water** to hot pan. Cover, and cook until water is almost completely evaporated, 5-6 minutes.
- Uncover, and stir occasionally until tender, 2-3 minutes.
- Remove from burner. Stir in **bacon jam** and a pinch of **pepper** until broccoli is coated. *If jam's too thick, add 1 tsp. water to thin out.*



5. Make Hot Honey Butter and Finish Dish

- Combine softened **butter** and **hot honey** (to taste) in another mixing bowl.
- Plate dish as pictured on front of card, garnishing **potatoes** with **dill crema** and **green portions of green onions**, and topping **salmon** with hot honey butter. Bon appétit!