



### In your box

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

### Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 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  
Microwave-Safe Bowl

### Minimum Internal Protein Temperature

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

Grill-Ready



## Red Pepper Jelly-Glazed Salmon

with crispy onion asparagus

NUTRITION per serving—Calories: 611, Carbohydrates: 28g, Sugar: 17g, Fiber: 3g, Protein: 39g, Sodium: 814mg, Fat: 38g, 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

Mild

## Before you cook

All cook times are approximate based on testing.

### 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 Steps 2, grilling 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 Steps 2, grilling until sirloin reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Steps 2, grilling until filet reaches minimum internal temperature, 4-6 minutes per side.



#### 1. Start the Salmon

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Break off woody ends off **asparagus**. Toss with 1 tsp. **olive oil** and season all over with **seasoned salt**.
- Pat **salmon** dry, and season flesh side with a pinch of **salt** and **pepper**. Drizzle with 1 tsp. **olive oil**.



#### 2. Grill the Meal

- Place **asparagus** on hot grill. Flip occasionally until lightly charred and tender, but still crisp, 15-18 minutes.
- While asparagus grills, 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 asparagus and salmon to a plate.



#### 3. Finish the Dish

- Place **jalapeño jelly** in a microwave-safe bowl and microwave, 15-20 seconds.
- Plate dish as pictured on front of card, topping **salmon** with jalapeño jelly and **asparagus** with **pecans** and **crispy onions**. Bon appétit!

### For a Rainy Day

- If cooking indoors, 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. 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.