In your box

- ½ tsp. Garlic Salt
- 8 oz. Broccoli Florets
- 2 Tbsp. Italian Panko Blend
- 4 fl. oz. Cream Sauce Base
- 12 oz. Red Potatoes
- 1 oz. Grated Parmesan
- 1 Tbsp. Basil Pesto
- 1 tsp. Cornstarch

Customize It Options

- 10 oz. Ahi Tuna Steaks
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Filets Mignon

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Small Pot, Mixing Bowl

Minimum Internal Protein Temperature

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

Culinary Collection

HOME CHEF

Crispy Ahi Tuna and Basil Pesto Cream
with roasted Parmesan broccoli and potatoes

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
40-50 min.	3 days	Expert	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: **Parmesan**

Customize It Instructions

- If using **NY strip steak**, follow same instructions as tuna in Steps 1 and 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as tuna in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filet mignon**, follow same instructions as tuna in Steps 1 and 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **pork chops**, follow same instructions as tuna in Steps 1 and 3, cooking until pork reaches minimum internal temperature, 5-7 minutes per side. Rest. 3 minutes

1. Prepare the Ingredients

- Slice **potatoes** into ¼" rounds.
- Cut **broccoli** into bite-sized pieces.
- In a mixing bowl, combine **cornstarch** and 1 tsp. **water** until cornstarch dissolves.
- Pat **tuna** dry, and season both sides with a pinch of **pepper**. Spread cornstarch mixture evenly on one side of tuna, then top with panko, pressing gently to adhere.

2. Roast the Vegetables

- Place **potatoes** on one half of prepared baking sheet and toss with 1 tsp. **olive oil** and **garlic salt**. Massage oil and seasoning into potatoes and spread into a single layer. Top potatoes with half the **Parmesan** (reserve remaining for broccoli).
- Place **broccoli** on other half of prepared baking sheet and season with 1 tsp. olive oil and a pinch of **salt** and **pepper**. Spread into a single layer.
- Roast in hot oven until vegetables are tender and browned, 16-18 minutes.
- While vegetables roast, cook tuna.

3. Cook the Tuna

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **tuna** to hot pan and cook until panko is golden brown and tuna reaches a minimum internal temperature of 145 degrees, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*
- Remove tuna to a plate and tent with foil.

4. Make the Sauce

- Place a small pot over medium heat.
- Add **cream base**, **basil pesto**, and a pinch of **salt** to hot pot. Stir often until combined and heated through, 1-2 minutes.
- Remove from burner.

5. Finish the Dish

- Plate dish as pictured on front of card, topping **tuna** with **sauce** and garnishing **broccoli** with reserved **Parmesan**. Bon appétit!