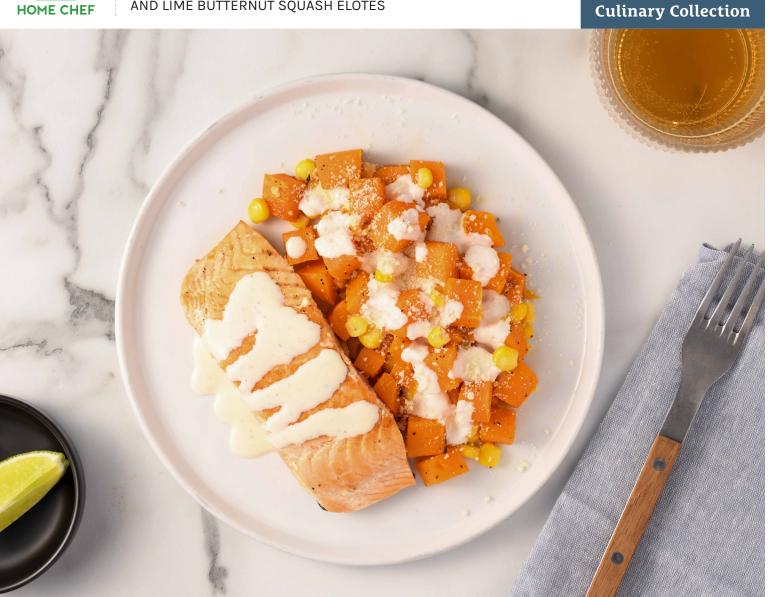


Garlicky Salmon with Mojo Aioli

AND LIME BUTTERNUT SQUASH ELOTES



Prep & Cook Time					
30-40 MIN					

Difficulty Level INTERMEDIATE

Cook Within

3 DAYS

Spice Level NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/14779

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Ingredients

2 Garlic Cloves

1 Lime

1 oz. Crème Fraiche

.84 oz. Mayonnaise

1 tsp. Citrus Mojo Rub

3 oz. Corn Kernels

1/2 oz. Grated Cotija Cheese

8 oz. Cubed Butternut Squash

1/2 tsp. Garlic Pepper

Customize It Options

12 oz. Salmon Fillets

16 oz. USDA Choice New York Strip Steak

12 oz. Boneless Skinless Chicken Breasts

12 oz. Mahi-Mahi Fillets

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to 425 degrees. Let preheat, at least 10 minutes
- · Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: garlic pepper, garlic

Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with remaining **garlic pepper** and a pinch of **salt**. Follow same instructions as salmon in Steps 3 and 4, cooking on one side, 2-4 minutes, flipping, transferring to baking sheet, adding **topping**, then roasting until chicken reaches minimum internal temperature, 8-10 minutes.
- If using mahi-mahi fillets, halve and pat dry. Season all over with remaining garlic pepper and a pinch of salt. Follow same instructions as salmon in Steps 3 and 4, cooking on one side, 2-3 minutes, flipping, transferring to baking sheet, adding topping, and roasting until mahi-mahi reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- If using NY strip steak, pat dry and season both sides
 with remaining garlic pepper and a pinch of salt. Follow
 same instructions as salmon in Steps 3 and 4, cooking
 on one side, 2-3 minutes, flipping, transferring to baking
 sheet, adding topping, and roasting until steak reaches
 minimum internal temperature, 5-7 minutes. Rest, 3



2. Prepare the Ingredients

- Halve lime. Cut one half into wedges and juice the other half.
- · Mince garlic.
- Pat salmon dry and season flesh side with remaining garlic pepper and a pinch of salt.



4. Finish the Vegetables and Salmon

- Top butternut squash with corn, remaining garlic, and a pinch of salt.
- Roast in hot oven until vegetables are tender and browned and salmon reaches a minimum internal temperature of 145 degrees,
- While vegetables and salmon roast, continue recipe.



1. Start the Vegetables

- Halve any large butternut squash pieces to roughly match smaller
- Place butternut squash on prepared baking sheet and toss with 1 tsp. olive oil, half the garlic pepper (reserve remaining for salmon), 1/4 tsp. salt, and a pinch of pepper. Spread into a single layer.
- Roast in hot oven until beginning to soften, 15 minutes.
- While butternut squash roasts, continue recipe.



3. Add the Salmon

- Place a medium non-stick pan over medium-high heat and spray with cooking spray. Add salmon, skin-side up, to hot pan. Sear until golden brown on one side, 2-4 minutes.
- Remove from burner.
- After 15 minutes, carefully remove baking sheet from oven. Push butternut squash to one side. Baking sheet will be hot! Use a utensil. Transfer salmon, seared-side up, to now-empty side of baking sheet. Top with half the garlic (reserve remaining for vegetables) and 1 tsp. olive oil.



5. Make Sauces and Finish Dish

- In a mixing bowl, combine crème fraiche, 2 tsp. lime juice, and 1 tsp. water. If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.
- In another mixing bowl, combine mayonnaise, citrus mojo rub, and 1 tsp. water.
- Plate dish as pictured on front of card, topping salmon with mojo aioli and garnishing vegetables with lime crema and cheese. Squeeze lime wedges over to taste. Bon appétit!

