

# Garlicky Salmon with Mojo Aioli

AND LIME BUTTERNUT SQUASH ELOTES

Culinary Collection



## Prep & Cook Time

30-40 MIN

## Cook Within

3 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

## Ingredients

- 2 Garlic Cloves
- 1 Lime
- 1 oz. Crème Fraiche
- .84 oz. Mayonnaise
- 1 tsp. Citrus Mojo Rub
- 3 oz. Corn Kernels
- ½ oz. Grated Cotija Cheese
- 8 oz. Cubed Butternut Squash
- ½ 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

## 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](http://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.

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 minutes.



### 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, 7-10 minutes.
- While vegetables and salmon roast, continue recipe.



### 1. Start the Vegetables

- Halve any large **butternut squash** pieces to roughly match smaller pieces.
- Place butternut squash on prepared baking sheet and toss with 1 tsp. **olive oil**, half the **garlic pepper** (reserve remaining for salmon), ¼ 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!