



### In your box

- ½ oz. Crumbled Bacon
- ½ fl. oz. Red Wine Vinegar
- ¼ cup Panko Breadcrumbs
- 3 tsp. Sugar
- 12 oz. Red Potatoes
- 1 Shallot
- 2 oz. Sour Cream
- .3 oz. Butter
- 1 oz. Shredded Cheddar Cheese

### Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Filets Mignon
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

### 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	

## Classic Meal Kit



# Salmon and Bacon Shallot Jam

with loaded crispy potatoes

NUTRITION per serving—Calories: 797, Carbohydrates: 53g, Sugar: 12g, Fiber: 4g, Protein: 47g, Sodium: 1434mg, Fat: 46g, Saturated Fat: 15g  
 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

**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

## Customize It Instructions

- If using **customized protein**, pat dry and season both sides with a pinch of **salt** and **pepper**.
- If using **chicken breasts**, follow same instructions as salmon in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, follow same instructions as salmon in Step 3, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **ribeye**, follow same instructions as salmon in Step 3, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



### 1. Prepare the Ingredients

- Cut each **potato** into eight wedges.
- Peel and halve **shallot**. Cut into ¼" dice.
- Pat **salmon fillets** dry, and season flesh side with a pinch of **salt** and **pepper**.



### 2. Roast the Potatoes

- In a mixing bowl, combine **potatoes**, 1 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Add **panko** and thoroughly mix to combine. *Applying slight pressure will help the panko adhere.*
- Transfer potatoes to prepared baking sheet and spread into a single layer. Roast in hot oven, 15 minutes.
- Carefully, remove baking sheet from oven and flip potatoes. *Baking sheet will be hot! Use a utensil.* Roast again until tender and golden brown, 5-7 minutes.
- While potatoes roast, cook salmon.



### 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.
- While salmon cooks, make sauce.



### 4. Make the Bacon Shallot Jam

- Place a small pot over medium high heat and add 1 tsp. **olive oil**, **shallot**, and **bacon** to hot pot. Stir occasionally until bacon begins to crisp and shallot is tender, 2-4 minutes.
- Add **red wine vinegar**, ¼ cup **water**, **sugar**, and a pinch of **salt**. Stir to combine, then bring to a simmer.
- Once simmering, stir often until liquid has almost completely evaporated and is slightly syrupy, 8-10 minutes.
- Remove from burner and stir in **butter** and a pinch of salt.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **salmon** with **bacon shallot jam** and garnishing **potatoes** with **sour cream** and **cheese**. Bon appétit!