



In your box

- 2 oz. Smoky BBQ Sauce
- ½ oz. Crispy Fried Onions
- .6 oz. Butter
- 6 oz. Cooked Diced Red Potatoes
- 1 tsp. Buttermilk-Dill Seasoning
- 1 oz. Shredded Cheddar-Jack Cheese
- 2 Ears of Corn
- 4 oz. Mixed Diced Peppers

Customize It Options

- 12 oz. Salmon Fillets
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Salt, Pepper, Cooking Spray

Minimum Internal Protein Temperature				
145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Grill-Ready



BBQ Salmon with Grilled Buttermilk Corn and cheddar-jack potatoes

NUTRITION per serving–Calories: 695, Carbohydrates: 45g, Sugar: 15g, Fiber: 4g, Protein: 43g, Sodium: 1157mg, Fat: 38g, Saturated Fat: 13g
 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	Cook Within	Difficulty Level	Spice Level
20-30 min.	3 days	Easy	Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ribeye**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 2, cooking on hot grill until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 2, cooking on hot grill until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 2, cooking on hot grill until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium-high heat. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, **peppers**, and a pinch of **salt** and **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Peel husk off **corn**.
- Pat **salmon** dry, and season flesh side with a pinch of salt and pepper.



2. Grill the Meal

- Place **grill bag** and **corn** on hot grill and cook until **potatoes** are warmed through and corn is tender, 8-12 minutes, turning corn every four minutes.
- While grill bag cooks, place **salmon** on hot grill and cook until salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.



3. Finish the Meal

- Carefully, open **grill bag** and scoop out **potatoes**.
- Plate dish as pictured on front of card, topping potatoes with **cheese**. Top **corn** with **butter** and **seasoning blend** (to taste). Top **salmon** with **BBQ sauce** and **crispy onions**. Bon appétit!

For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Pat **salmon** dry, and season flesh side with a pinch of **salt** and **pepper**. Place **potatoes**, **peppers**, 1 Tbsp. **olive oil**, and a pinch of salt and pepper on prepared baking sheet and toss to coat. Spread into a single layer on one side. Place **corn** on the other side and drizzle with 2 tsp. olive oil. Roast in hot oven until vegetables are tender, 11-15 minutes. While vegetables roast, 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 as grilling for plating.