



### In your box

- ½ tsp. Garlic Pepper
- 1 Lemon
- 12 oz. Yukon Potatoes
- 4 fl. oz. Cream Sauce Base
- .6 oz. Butter
- ¼ cup Italian Panko Blend
- 1 Shallot
- 1 Fennel Bulb
- 2 Garlic Cloves

### Customize It Options

- 12 oz. Salmon Fillets
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Mixing Bowl, Medium Oven-Safe Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



## Salmon with Lemon Butter and potato and fennel gratin

NUTRITION per serving—Calories: 830, Carbohydrates: 50g, Sugar: 8g, Fiber: 4g, Protein: 41g, Sodium: 1450mg, Fat: 50g, Saturated Fat: 18g  
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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften



## Customize It Instructions

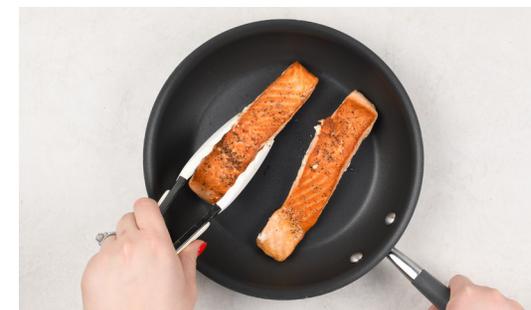
- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 5, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 5, cooking until steak reaches minimum internal temperature, 7-10 minutes per side. Rest, 3 minutes. Halve to serve.

### 1. Prepare the Ingredients

- Trim ends of **fennel bulb**, quarter lengthwise, remove core from each slice, and cut into ¼" slices.
- Cut **potatoes** into ¼" slices.
- Zest **lemon**, halve, and juice.
- Peel and mince **shallot**.
- Mince **garlic**.
- Pat **salmon** dry, season flesh side with a pinch of **salt** and **pepper**.

### 2. Start the Gratin

- Place a medium oven-safe non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **potatoes, fennel, garlic, garlic pepper, ¼ cup water,** and ¼ tsp. **salt** to hot pan.
- Cover, and stir occasionally until vegetables start to soften, 6-8 minutes.



### 3. Finish the Gratin

- Uncover, and add **cream base, 2 tsp. lemon juice,** and ¼ cup **water** to hot pan. Bring to a simmer.
- Once simmering, remove from burner. Top evenly with **panko**, a pinch of **salt**, then **cooking spray**.
- Place pan in hot oven and bake until **vegetables** are tender and panko is golden-brown, 20-25 minutes.
- Carefully remove from oven. *Pan handle will be hot! Use an oven mitt.*
- While gratin bakes, make lemon butter and cook salmon.

### 4. Make the Lemon Butter

- Place a medium non-stick pan over medium-high heat. Add ½ tsp. **olive oil** and **shallot** to hot pan. Stir often until browned, 2-3 minutes.
- Remove from burner. Transfer shallot to a mixing bowl. Reserve pan; no need to wipe clean. Add softened **butter**, 1 tsp. **lemon zest**, and a pinch of **salt** and **pepper** to bowl and stir to combine. Refrigerate, at least 10 minutes.

### 5. Cook Salmon and Finish Dish

- Return pan used to cook shallot to 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.
- Plate dish as pictured on front of card, topping salmon with **lemon butter**. Bon appétit!