



### In your box

- 2 Green Onions
- 2 oz. Sweet Chili Sauce
- ½ oz. Roasted Peanuts
- ¾ cup Jasmine Rice
- ¼ oz. Cilantro
- 2 Garlic Cloves
- 4 oz. Slaw Mix
- 2 Tbsp. Panko Breadcrumbs
- 1 ½ fl. oz. Asian Sesame Dressing

### Customize It Options

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

\*Contains: wheat, peanuts, soy

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Small Pot,
- 2 Mixing Bowls

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Thai-Style Peanut-Crusted Salmon

with green onion rice and sesame slaw

NUTRITION per serving—Calories: 860, Carbohydrates: 86g, Sugar: 15g, Fiber: 5g, Protein: 44g, Sodium: 1563mg, Fat: 37g, Saturated Fat: 7g  
 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

**Mild**

## 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
- Ingredient(s) used more than once: **green onions, sweet chili sauce**

## Customize It Instructions

- If using **chicken breasts**, pat dry, and season both sides with a pinch of **salt**. Follow same instructions as salmon in Step 3, coating in **topping** and roasting until chicken reaches minimum internal temperature, 16-18 minutes.
- If using **ribeye**, pat dry, and season both sides with a pinch of **salt**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Cook ribeye undisturbed until browned on one side, 3-4 minutes, then coat in topping and roast until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes. Halve to serve.



### 1. Cook the Rice

- Trim and mince white portions of **green onions**. Thinly slice remaining green portions of green onions on an angle. Keep white and green portions separate.
- Bring a small pot with **rice**, ¼ tsp. **salt**, and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and stir in green portions of green onions. Cover and set aside.
- While rice cooks, prepare remaining ingredients.



### 2. Prepare the Ingredients

- Mince **cilantro**, leaves and stems.
- Finely chop **peanuts**.
- Mince **garlic**.
- In a mixing bowl, combine peanuts, half the **sweet chili sauce** (reserve remaining for topping), garlic, **white portions of green onions**, and **panko**. Set aside.
- Pat **salmon** dry, and season flesh side with a pinch of **salt**.



### 3. Roast the Salmon

- Place **salmon**, skin side down, on prepared baking sheet. Top salmon with **peanut-panko mixture**, pressing gently to adhere.
- Roast in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 13-15 minutes.
- While salmon roasts, prepare slaw.



### 4. Make the Slaw

- In another mixing bowl, combine **slaw mix**, **cilantro**, **dressing**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **salmon** with remaining **sweet chili sauce**. Bon appétit!