



# Salmon and Hot Honey Butter

WITH LOADED POTATOES AND BACON BROCCOLI

Culinary Collection



### Prep & Cook Time

35-45 MIN

### Cook Within

3 DAYS

### Difficulty Level

INTERMEDIATE

### Spice Level

MILD

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

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

### Ingredients

- 1/2 oz. Crumbled Bacon
  - 1/2 oz. Hot Honey
  - 6 oz. Broccoli Florets
  - .6 oz. Butter
  - 1 oz. Grated Parmesan
  - 2 Green Onions
  - 8 oz. Yukon Potatoes
  - 1 oz. Sour Cream
  - 2 tsp. Buttermilk-Dill Seasoning
- Customize It Options**
- 12 oz. Salmon Fillets
  - 12 oz. Sirloin Steaks
  - 12 oz. Boneless Pork Chops
  - 12 oz. Boneless Skinless Chicken Breasts
  - 10 oz. Ahi Tuna Steaks

### 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/20155](http://www.homechef.com/20155)

\*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
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and generously coat with cooking spray
- Ingredient(s) used more than once: **green onions, buttermilk dill seasoning**

### Customize It Instructions

- If using **customized protein**, pat dry, and season both sides with a pinch of **salt and pepper**.
- If using **ahi tuna**, follow same instructions as salmon in Step 3, searing until golden brown and tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*
- If using **pork chops**, follow same instructions as salmon in Step 3, searing until golden brown and pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as salmon in Step 3, searing until golden brown and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as salmon in Step 3, searing until golden brown and steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.



### 2. Prepare Ingredients and Make Dill Crema

- Cut **broccoli** into bite-sized pieces.
- In a mixing bowl, combine **sour cream**, 1 tsp. **water**, remaining **buttermilk dill seasoning**, and a pinch of **pepper**. Set aside.
- Pat **salmon fillets** dry, and season flesh side with a pinch of **salt and pepper**.



### 4. Cook the Broccoli

- Return pan used to cook salmon to medium heat and add 2 tsp. **olive oil**.
- Add **bacon** to hot pan and stir often until browned and fragrant, 30-60 seconds.
- Add **broccoli** and 1 Tbsp. **water** to hot pan. Cover, and cook until water is almost completely evaporated, 4-6 minutes.
- Uncover, and stir occasionally until tender, 2-3 minutes.
- Remove from burner. Stir in a pinch of **salt and pepper**.



### 1. Roast the Potatoes

- Cut **potatoes** into ¼" rounds.
- Trim and thinly slice **green onions**.
- Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil**, half the **buttermilk dill seasoning** (reserve remaining for crema), and a pinch of **pepper**.
- Spread into a single layer. Roast in hot oven until potatoes are fork-tender and browned, 15-20 minutes.
- Carefully remove from oven and add **cheese**. Bake again, 5 minutes.
- While potatoes roast, continue recipe.



### 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 and transfer salmon to a plate. Wipe pan clean and reserve.



### 5. Make Hot Honey Butter and Finish Dish

- Combine softened **butter** and half the **hot honey** in another mixing bowl. Taste, and add remaining hot honey, if desired.
- Plate dish as pictured on front of card, garnishing **potatoes** with **dill crema** and **green onions**, and topping **salmon** with hot honey butter (to taste). Bon appétit!