



Honey BBQ Salmon

WITH BACON JALAPEÑO CORN MUFFINS AND CORN ON THE COB

Culinary Collection



Prep & Cook Time

30-40 MIN

Cook Within

3 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MILD

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

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

Ingredients

- 1/2 fl. oz. Honey
- .84 oz. Mayonnaise
- 3/4 oz. Roasted Garlic & Herb Butter
- 3 oz. Corn Muffin Mix
- 6 Chive Sprigs
- 2 Ears of Corn
- 1 oz. Smoky BBQ Sauce
- 1 Jalapeño Pepper
- 1/2 oz. Crumbled Bacon

Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Filets Mignon
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20156

*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
- Prepare a baking sheet with foil and cooking spray
- Prepare a muffin tin with cooking spray



1. Prepare the Ingredients

- Mince **chives**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.

Customize It Instructions

- If using **customized protein**, pat dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- If using **whole chicken breasts**, follow same instructions as salmon in Step 3, searing until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **sirloin steaks**, follow same instructions as salmon in Step 3, searing until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steak**, follow same instructions as salmon in Step 3, searing until steaks reach desired doneness, or 7-10 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Bake the Muffins and Corn

- In a mixing bowl, combine **muffin mix**, **bacon**, **jalapeño**, and $\frac{1}{4}$ cup **water** until a pancake-like batter forms. *If too dry, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Divide batter evenly into four cups of prepared muffin tin. Place on one side of prepared baking sheet. Place **corn** on empty side and top with 1 tsp. **olive oil** and a pinch of **salt**.
- Bake in hot oven until corn is tender and muffin tops are lightly browned and start to crack, 12-14 minutes.
- While muffins and corn bake, continue recipe.



3. Cook the Salmon

- Pat **salmon** dry and season flesh side with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- 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.



4. Make the Sauce

- In another mixing bowl, combine **chives**, **honey**, **BBQ sauce**, **mayonnaise**, and a pinch of **salt** and **pepper** until smooth.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **corn** with **butter** and garnishing **salmon** with **sauce**. Bon appétit!