



# Peach Balsamic Salmon

WITH ROASTED GARLIC BUTTER ORZO

Oven-Ready Plus



**Prep & Cook Time**

20-30 MIN

**Cook Within**

3 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan,  
Mixing Bowl

**Ingredients**

- 12 oz. Salmon Fillets
- 1 Lemon
- 1/2 oz. Shredded Parmesan Cheese
- .66 fl. oz. Balsamic Glaze
- 2 oz. Baby Spinach
- 3/4 oz. Roasted Garlic & Herb Butter
- 8 oz. Fully Cooked Orzo
- 1/2 oz. Peach Preserves
- 1/2 tsp. Garlic Salt
- 1/2 oz. Sliced Almonds

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**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/20672](http://www.homechef.com/20672)

\*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.



### 1. Start the Orzo

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Zest and halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- In provided tray, combine **orzo**, **garlic salt**, 1 tsp. **lemon zest**, and 2 tsp. **lemon juice**.
- Cover tray with foil. Bake covered in hot oven until orzo is warmed through, 8-10 minutes.
- While orzo bakes, continue recipe.



### 2. Sear Salmon and Add Spinach

- Pat **salmon** dry and season flesh side with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. *Not a fan of fish skin? Don't worry. Once the salmon is cooked, the skin will easily peel off and you can serve it without the skin.*
- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and salmon, skin side up, to hot pan. Sear until golden brown, 2-4 minutes on one side.
- Remove from burner. Carefully remove tray from oven. Push **orzo** to one side and top with **spinach** and **butter**. *Tray will be hot! Use a utensil.*
- Transfer salmon to empty side of tray, skin side down.



### 3. Bake the Meal

- Bake uncovered in hot oven until **salmon** is firm and reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- While salmon bakes, combine **balsamic glaze** and **peach preserves** in a mixing bowl.
- Coarsely crush **almonds** in bag.
- Carefully remove tray from oven. Stir **spinach** into **orzo** and garnish with **cheese**.
- To serve, top salmon with balsamic-peach glaze and almonds. Squeeze **lemon wedges** over salmon to taste. Bon appétit!