



Mahi-Mahi and Tuscan Herb Sauce

WITH ROASTED POTATOES AND BROCCOLINI

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

3 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

Ingredients

- 8 oz. Yukon Potatoes
- 8 oz. Broccolini
- 🔥 8 oz. Tuscan Herb Butter
- 2 tsp. Italian Seasoning Blend
- 🔥 ¼ tsp. Red Pepper Flakes
- ½ oz. Crispy Fried Onions
- 2 tsp. Mirepoix Broth Concentrate
- 1 oz. Light Cream Cheese
- Customize It Options**
- 12 oz. Mahi-Mahi Fillets
- 12 oz. Filets Mignon
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin 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/22495

*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, sesame, 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 **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



1. Start the Potatoes

- Quarter **potatoes**.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, ¼ tsp. **pepper**, and **Italian seasoning**. Massage oil, salt, pepper, and seasoning into potatoes.
- Place potatoes, cut side down, in a single layer on one side. Roast in hot oven, 10 minutes.
- *Potatoes will finish cooking in a later step.*
- While potatoes roast, continue recipe.

Customize It Instructions

- If using **whole chicken breasts**, follow same instructions as mahi-mahi in Step 3, searing until chicken reaches minimum internal temperature, 5-7 minutes per side. No need to halve.
- If using **sirloin steaks** or **filets mignon**, follow same instructions as mahi-mahi in Step 3, cooking 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. No need to halve.*



2. Finish Potatoes and Roast Broccolini

- Trim bottom ends from **broccolini**.
- In a mixing bowl, combine broccolini, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- After 10 minutes, carefully remove baking sheet from oven. Add broccolini to empty side in a single layer. *Baking sheet will be hot! Use a utensil.*
- Roast again in hot oven until broccolini is tender and **potatoes** are browned, 10-12 minutes.
- While vegetables roast, continue recipe.



3. Cook the Mahi-Mahi

- Halve **mahi-mahi** and pat dry. Season all over with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add mahi-mahi to hot pan and cook until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- Transfer mahi-mahi to a plate. Keep pan over medium heat.



4. Make the Sauce

- Add ¼ cup **water**, softened **cream cheese**, and **mirepoix base** to hot pan. Bring to a simmer.
- Once simmering, stir until creamy and cheese has melted, 1-2 minutes.
- Remove from burner and stir in **butter** (to taste) until combined.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **mahi-mahi** with **sauce** and garnishing **broccolini** with **crispy onions** and **red pepper flakes** (to taste). Bon appétit!