



# Salmon with Hazelnut Brown Butter Sauce

AND LEMON ASPARAGUS ORZO

Culinary Collection



## Prep & Cook Time

30-40 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Medium Pot, Wire-Mesh  
Strainer, Medium Non-Stick  
Pan

## Ingredients

5 oz. Asparagus  
¼ oz. Parsley  
4 oz. Orzo Pasta  
.9 oz. Butter  
4 oz. Cremini Mushrooms  
1 Lemon  
½ oz. Hazelnut Pieces  
1 tsp. Lemon & Herb Seasoning  
**Customize It Options**  
12 oz. Salmon Fillets  
12 oz. Sirloin Steaks  
12 oz. Boneless Skinless Chicken  
Breasts  
11 oz. Tilapia Fillets

## Difficulty Level

INTERMEDIATE

## 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/23361](http://www.homechef.com/23361)

\*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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **orzo cooking water**



### 1. Start the Orzo

- Once **water** is boiling, add **orzo** and cook until al dente, 4-5 minutes.
- Reserve 1 cup **orzo cooking water**. Drain orzo in a wire-mesh strainer and set aside.
- Reserve pot; no need to wipe clean.
- While orzo cooks, continue recipe.

### Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as salmon in Step 3, cooking until browned and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 3, cooking until browned and steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes.
- If using **tilapia fillets**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as salmon in Step 3, cooking until browned and tilapia reaches minimum internal temperature, 2-3 minutes per side.



### 2. Prepare the Ingredients

- Mince **parsley**, leaves and stems.
- Trim woody ends off **asparagus** and cut into 2" lengths.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Cut **mushrooms** into ¼" slices.
- Pat **salmon** dry, and season flesh side with ¼ tsp. **salt** and a pinch of **pepper**.



### 3. Cook the Salmon

- Place a medium non-stick pan over medium heat and add 2 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.
- Transfer salmon to a plate and tent with foil. Reserve pan; no need to wipe clean.



### 4. Finish the Orzo

- Return pot used to cook orzo to medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pot and cook undisturbed until lightly browned, 3-4 minutes.
- Add **asparagus, lemon and herb seasoning**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until mushrooms are tender, 1-2 minutes.
- Add ⅓ cup reserved **orzo cooking water** (reserve remaining for sauce). Stir occasionally until asparagus is tender, 3-4 minutes.
- Stir in **orzo** and remove from burner. Cover and set aside.



### 5. Make Sauce and Finish Dish

- Return pan used to cook salmon to medium heat. Add **butter** to hot pan and cook until butter is melted and begins to brown and smell "nutty," 1-2 minutes.
- Stir in **hazelnuts**, 1 Tbsp. **lemon juice**, 1 tsp. **lemon zest**, ¼ cup reserved **orzo cooking water**, and a pinch of **salt**. Bring to a boil.
- Once boiling, stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **parsley**.
- Plate dish as pictured on front of card, topping **salmon** with sauce. Squeeze **lemon wedges** over to taste. Bon appétit!