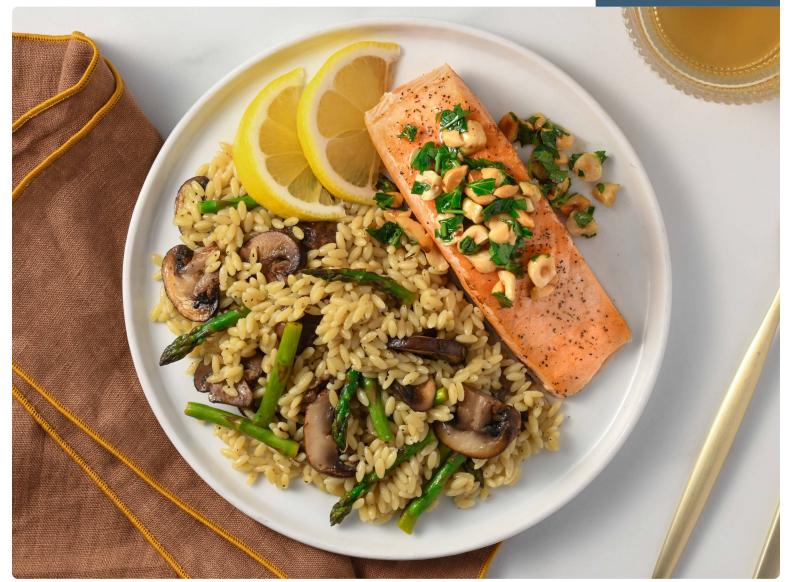


Salmon with Hazelnut Brown Butter Sauce

AND LEMON ASPARAGUS ORZO

Culinary Collection



	4		
Prep & Cook Time	Cook Within		
30-40 MIN	3 DAYS		
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Difficulty Level	Spice Level		
INTERMEDIATE	NOT SPICY		

You Will Need

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

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	
Doot oto	ok or pork	ofter ee	ling 2 m	inutoo

Rest steak or pork after cooking, 3 minutes.

View nutritional information at 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.

Ingredients

5 oz. Asparagus ¹/₄ oz. Parsley 4 oz. Orzo Pasta .9 oz. Butter 4 oz. Cremini Mushrooms 1 Lemon ¹/₂ 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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

side

2. Prepare the Ingredients

half.

of pepper.

• Mince parsley, leaves and stems.

Cut mushrooms into 1/4" slices.

All cook times are approximate based on testing.

Customize It Instructions

- 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

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

• 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.



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.



• Trim woody ends off asparagus and cut into 2" lengths.

• Zest and halve lemon. Cut one half into wedges and juice the other

• Pat salmon dry, and season flesh side with 1/4 tsp. salt and a pinch

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, 1/4 tsp. salt, and a pinch of pepper. Stir occasionally until mushrooms are tender, 1-2 minutes.
- Add ¹/₃ 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, 1/4 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!