

Bacon-Crusted Mahi-Mahi and Garlic-Lemon Aioli

WITH SMASHED POTATOES AND GREEN BEANS

Culinary Collection



Prep & Cook Time

40-50 MIN

Cook Within

3 DAYS

Difficulty Level

EXPERT

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, Large Non-Stick Pan, 2 Mixing Bowls

Ingredients

- 1/4 cup Panko Breadcrumbs
- 8 oz. Green Beans
- 2 oz. Sour Cream
- 2 fl. oz. Garlic Aioli
- 1 Lemon
- 2 tsp. Buttermilk-Dill Seasoning
- 12 oz. Red Potatoes
- 2 Green Onions
- 3/4 oz. Crumbled Bacon
- Customize It Options**
- 12 oz. Mahi-Mahi Fillets
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 12 oz. Salmon Fillets

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/23561

*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 **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **buttermilk-dill seasoning, green onions, garlic aioli, lemon juice**



1. Prepare the Ingredients

- Coarsely chop **bacon**. Place bacon on a plate and stir in **panko**. Spread into an even layer.
- Trim **green beans**, if necessary.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **mahi-mahi** dry and halve. Season all over with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.

Customize It Instructions

- If using **chicken breasts**, pat dry. Cook in a large non-stick pan with 2 tsp. olive oil over medium heat until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **sirloin steak**, pat dry. Cook in a large non-stick pan with 2 tsp. olive oil over medium-high heat until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes.
- If using **salmon**, pat dry. Add salmon, skin-side up first, to a large non-stick pan over medium heat with 2 tsp. olive oil, cooking until salmon reaches minimum internal temperature, 4-6 minutes per side.



2. Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with half the **buttermilk-dill seasoning** (reserve remaining for sauce) and 2 tsp. **olive oil**. Spread into a single layer.
- Roast in hot oven until tender, 15-20 minutes.
- Carefully remove from oven. Use the flat side of an object (like a drinking glass) to gently flatten each potato. Top smashed potatoes with 1 tsp. olive oil, **white portions of green onions**, and a pinch of **salt**.
- Roast again in hot oven until golden and crispy, 10-12 minutes.
- While potatoes roast, continue recipe.



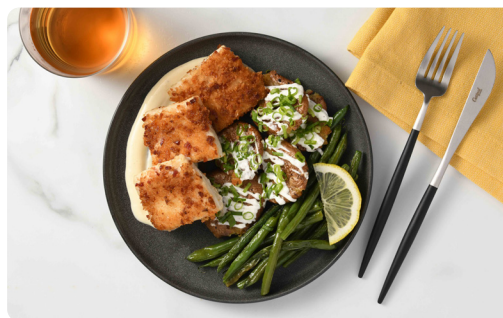
4. Prepare and Cook the Mahi-Mahi

- Spread half the **garlic aioli** (reserve remaining for sauce) over one side of **mahi-mahi**. Place mahi-mahi, aioli-side down, in **bacon-panko mixture**, pressing gently to adhere to one side.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add mahi-mahi, panko-side down first, to hot pan. Cook until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- *Fish thickness can vary; if you receive a thinner fillet, we recommend checking for doneness sooner.*
- Remove from burner.
- While mahi-mahi cooks, continue recipe.



3. Cook the Green Beans

- Place a **large non-stick pan** over medium-high heat and add 1 tsp. **olive oil**. Add **green beans** to hot pan and stir occasionally, 1 minute.
- Add $\frac{1}{4}$ cup **water**, 2 Tbsp. **lemon juice** (reserve remaining for sauce), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Cover and cook until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.*
- Remove from burner.
- While green beans cook, continue recipe.



5. Make Sauces and Finish Dish

- In a mixing bowl, combine **sour cream**, remaining **buttermilk-dill seasoning**, and 2 tsp. **water**. Set aside.
- In another mixing bowl, combine remaining **garlic aioli** and 1 tsp. remaining **lemon juice**. Stir to combine. Set aside.
- Plate dish as pictured on front of card, topping aioli mixture with **mahi-mahi**. Drizzle buttermilk-dill crema over **potatoes** and garnish with **green portions of green onions**. Squeeze **lemon wedges** over to taste. Bon appétit!