



Salmon and Béarnaise Sauce

WITH BASIL BROCCOLI AND ASIAGO POTATOES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

3 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, Mixing Bowl, Microwave-Safe Bowl

Ingredients

- 8 oz. Broccoli Florets
- 1 Tbsp. Basil Pesto
- .84 oz. Mayonnaise
- 8 oz. Fingerling Potatoes
- 1 Tarragon Sprig
- 1 Lemon
- .6 oz. Butter
- 1 oz. Shredded Asiago Cheese

Customize It Options

- 12 oz. Salmon Fillets
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Boneless Skinless Chicken Breasts

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/23801

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



1. Prepare the Ingredients

- Halve **potatoes** lengthwise.
- Finely chop **tarragon**.
- Cut **broccoli** into bite-size pieces.
- Halve **lemon**. Cut one half into wedges and juice the other half.
- Pat **salmon** dry and season flesh side with a pinch of **pepper**.

Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **pepper**. Follow same instructions as salmon in Step 5, cooking until browned and chicken reached minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steaks**, pat dry and season both sides with a pinch of pepper. Follow same instructions as salmon in Step 5, cooking until steaks reach desired doneness, or 7-10 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.*



2. Start the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until lightly browned, 10-12 minutes.
- *Potatoes will finish roasting in a later step.*
- While potatoes roast, continue recipe.



3. Make the Sauce

- Place **butter** in a microwave-safe bowl and microwave until melted, 20-30 seconds.
- In a mixing bowl, combine **mayonnaise**, 1 tsp. **lemon juice**, and **tarragon**.
- Slowly pour melted butter into mayonnaise mixture, while constantly whisking or stirring vigorously with a fork until combined. Set aside.



4. Finish Potatoes and Cook Broccoli

- Carefully remove baking sheet from oven. Push **potatoes** to one side and top with **cheese**. *Baking sheet will be hot! Use a utensil.*
- Place **broccoli** on now-empty side and top with 2 tsp. **olive oil** and a pinch of **salt**.
- Roast in hot oven until tender, 8-10 minutes.
- Carefully remove from oven. Add **pesto** to roasted broccoli and gently toss to combine.
- While vegetables roast, continue recipe.



5. Cook Salmon and Finish Dish

- 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.
- Remove from burner.
- Plate dish as pictured on front of card, topping salmon with **sauce** and squeezing **lemon wedges** over to taste. Bon appétit!