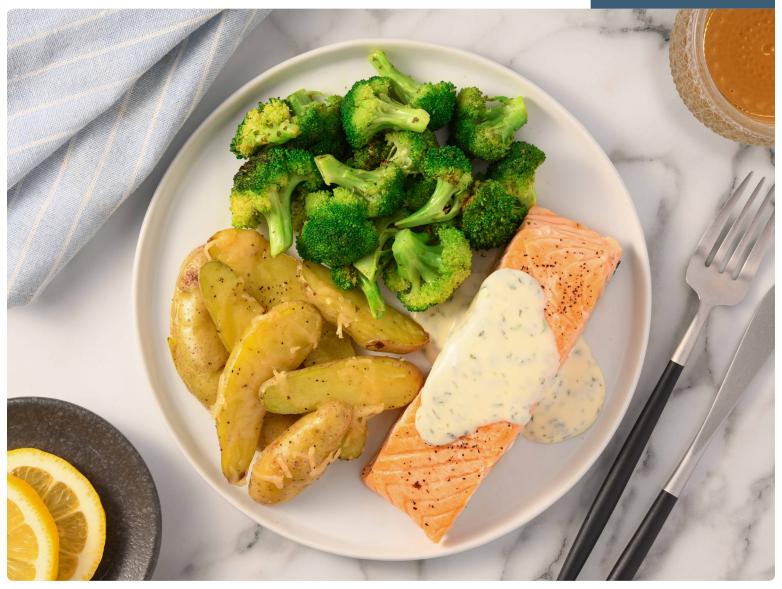


## Salmon and Béarnaise Sauce

WITH BASIL BROCCOLI AND ASIAGO POTATOES

**Culinary Collection** 



Prep & Cook Ti	me
35-45 MIN	

Difficulty Level
INTERMEDIATE

## Cook Within

3 DAYS

# Spice Level NOT SPICY

## You Will Need

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

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chick	en	Groun	d 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.

## 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

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

#### **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
- 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/mediumwell. 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, 1/2 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.



#### 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.



#### 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.



#### 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
- Slowly pour melted butter into mayonnaise mixture, while constantly whisking or stirring vigorously with a fork until combined. Set aside.



#### 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!

