



Peach Balsamic Salmon

WITH ROASTED GARLIC BUTTER ORZO

Oven-Ready Plus



Prep & Cook Time
20-30 MIN

Cook Within
3 DAYS

You Will Need
Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl

Ingredients

- 1 Lemon
- 12 oz. Salmon Fillets
- 8 oz. Fully Cooked Orzo
- ½ oz. Peach Preserves
- ½ oz. Sliced Almonds
- ½ tsp. Garlic Salt
- ¾ oz. Roasted Garlic & Herb Butter
- 2 oz. Baby Spinach
- ⅔ fl. oz. Balsamic Glaze
- ½ oz. Shredded Parmesan Cheese

Difficulty Level
EASY

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/26411

*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.



1. Start the Orzo

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Zest and halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- In provided tray, combine **orzo**, **garlic salt**, 1 tsp. **lemon zest**, and 2 tsp. **lemon juice**.
- Cover tray with foil. Bake covered in hot oven until orzo is warmed through, 8-10 minutes.
- While orzo bakes, continue recipe.



2. Sear Salmon and Add Spinach

- Pat **salmon** dry and season flesh side with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. *Not a fan of fish skin? Don't worry. Once the salmon is cooked, the skin will easily peel off and you can serve it without the skin.*
- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and salmon, skin-side up, to hot pan. Sear until golden brown, 2-4 minutes on one side.
- Remove from burner. Carefully remove tray from oven. Push **orzo** to one side and top with **spinach** and **butter**. *Tray will be hot! Use a utensil.*
- Transfer salmon to now-empty side of tray, skin-side down.



3. Bake the Meal

- Bake uncovered in hot oven until **salmon** is firm and reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- While salmon bakes, combine **balsamic glaze** and **peach preserves** in a mixing bowl.
- Coarsely crush **almonds** in bag.
- Carefully remove tray from oven. Stir **spinach** into **orzo** and garnish with **cheese**.
- To serve, top salmon with balsamic-peach glaze and almonds. Squeeze **lemon wedges** over salmon to taste. Bon appétit!