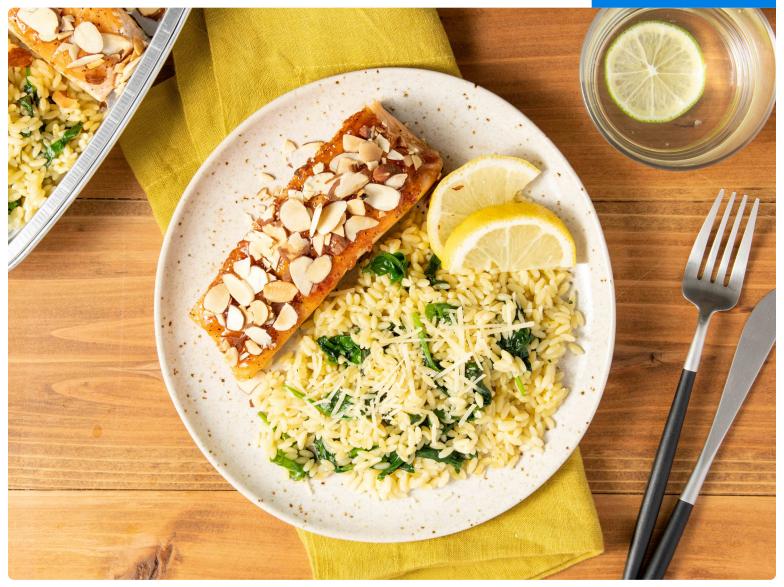


# **Peach Balsamic Salmon**

WITH ROASTED GARLIC BUTTER ORZO





Prep & Cook Time					
20-30 MIN					

**Difficulty Level** 

**EASY** 

3 DAYS

**Cook Within** 

Spice Level
NOT SPICY

### You Will Need

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

### 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.

## Ingredients

1 Lemon

12 oz. Salmon Fillets

8 oz. Fully Cooked Orzo

½ oz. Peach Preserves

1/2 oz. Sliced Almonds

1/2 tsp. Garlic Salt

 $^{3}\!/_{\!4}$  oz. Roasted Garlic & Herb Butter

2 oz. Baby Spinach

 $^2\!/_3$  fl. oz. Balsamic Glaze

1/2 oz. Shredded Parmesan Cheese

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 ½ 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!

