



Orange Mojo-Glazed Salmon

WITH CORN AND EDAMAME SUCCOTASH

Oven-Ready Plus



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

- 12 oz. Salmon Fillets
- 1 oz. Orange Marmalade
- 1/2 tsp. Garlic Salt
- 4 oz. Grape Tomatoes
- 2 Green Onions
- 5 oz. Corn Kernels
- .812 fl. oz. Soy Sauce
- 5 oz. Edamame
- 1 tsp. Citrus Mojo Rub

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/22945

*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.

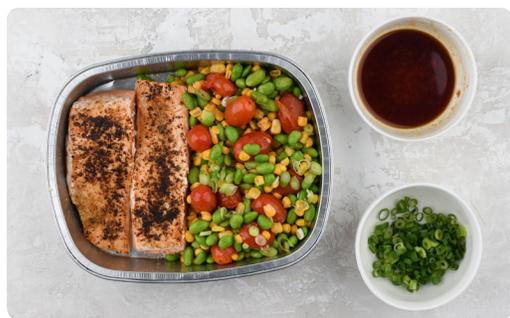
Before You Cook

All cook times are approximate based on testing.



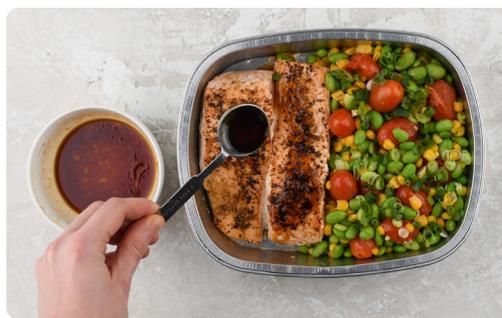
1. Start the Tomatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Prick **tomatoes** all over with a fork. Combine tomatoes, 1 tsp. **olive oil**, and a pinch of **pepper** in provided tray.
- Bake uncovered in hot oven, 10 minutes.
- While tomatoes bake, continue recipe.



2. Prepare Ingredients and Add Salmon

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, thoroughly combine **marmalade** and **soy sauce**.
- Pat **salmon** dry and season flesh side with **citrus mojo rub** and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add salmon, skin side up, to hot pan and sear until golden brown on one side, 1-2 minutes.
- Remove from burner. Carefully remove tray from oven. Add **edamame**, **white portions of green onions**, **corn**, and **garlic salt to tomatoes**. Stir to combine. Push succotash mixture to one side of tray. *Tray will be hot! Use a utensil.*
- Transfer salmon, skin side down, to now-empty side. Top salmon with half the marmalade mixture (reserve remaining for garnish).



3. Bake the Meal

- Bake uncovered in hot oven until **salmon** reaches a minimum internal temperature of 145 degrees, 10-12 minutes.
- Carefully remove from oven and stir **succotash mixture** to combine. *Tray will be hot! Use a utensil.*
- To serve, using a clean utensil, top salmon with remaining **marmalade mixture** and garnish succotash with **green portions of green onions**. Bon appétit!