



Pecan-Crusted Salmon

WITH BACON ROCKEFELLER MASHED POTATOES

Oven-Ready Plus



Prep & Cook Time
25-35 MIN

Cook Within
3 DAYS

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

Ingredients

- 1/2 oz. Roasted Pecans
- 2 oz. Baby Spinach
- 1 oz. Light Cream Cheese
- .8 oz. Bacon Bits
- .6 oz. Butter
- 1 tsp. Smoked Maple Seasoning
- 10 oz. Mashed Potatoes
- 12 oz. Salmon Fillets

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/24628

*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 Mashed Potatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **butter** on counter to soften.
- Tear **spinach** leaves.
- In provided tray, combine **mashed potatoes, cream cheese, spinach, and a pinch of salt**. Stir vigorously to combine. *Cream cheese will melt as meal bakes.*
- Bake uncovered in hot oven until spinach is wilted, 10-12 minutes.
- While mashed potatoes bake, continue recipe.



2. Add the Salmon

- Finely crush **pecans**.
- Pat **salmon** dry. Top flesh side with crushed pecans, pressing gently to adhere.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add salmon, skin side up, to hot pan. Sear until pecans are golden-brown, 2-4 minutes.
- Remove from burner. Carefully remove tray from oven. Vigorously stir **mashed potatoes** and push to one side.
- Transfer salmon, skin-side down, to now-empty side of tray. Cover mashed potatoes side of tray with foil, leaving salmon uncovered. *Tray will be hot! Use a utensil.*



3. Bake the Meal

- Bake half-covered (mashed potatoes covered, salmon uncovered) in hot oven until **salmon** is firm and reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- While meal bakes, in a mixing bowl, combine softened **butter** and half the **smoked maple seasoning** (taste and add more, if desired).
- Line a plate with a paper towel. Place **bacon** on towel-lined plate. Microwave until crisp, 30-60 seconds.
- Carefully remove bacon from microwave and tray from oven. Vigorously stir **mashed potatoes** to combine.
- To serve, top salmon with maple butter and garnish mashed potatoes with crispy bacon. Bon appétit!