



NUTRITION *per serving* 60g carbohydrates 30g fat 27g protein 532mg sodium | low-calorie, nut-free



Calories
607



Prep & Cook Time
20-30 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

MOTHER'S DAY BRUNCH (BREAKFAST)

Smoked Salmon, Roasted Red Pepper, and Mascarpone Croissant

with pineapple and cucumber mocktail

IN YOUR BOX

- 1 ½ oz. Mascarpone Cheese
- 2 Persian Cucumbers
- 4 Dill Sprigs
- 2 oz. Roasted Red Peppers
- 2 Croissants
- 1 ½ oz. Heavy Cream
- 3 oz. Smoked Salmon
- 2 Tbsp. Sugar
- 6 oz. Pineapple Juice
- 12 oz. Sparkling Water

IN YOUR KITCHEN

Mixing Bowl

www.homechef.com/3075



HOME CHEF

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Set **mascarpone** on counter to soften

WHILE YOU COOK

- **Heads Up!** Make sure to save half the **dill** and half the **cucumbers** for use in the mocktail.
- **Heads Up!** Only half the **heavy cream** is added to the **mascarpone** at first. Then, add 1 Tbsp. at a time until your desired texture is reached.

FROM THE CHEF

The benefit of muddling ingredients is to release flavorful oils and pre-mix ingredients. For best results, use a sturdy glass and give just a few gentle twists with your muddler—we recommend the skinny end of a wooden spoon. Muddle just enough to slightly “bruise” the herbs without obliterating them.

Store croissants at room temperature—not in the fridge—for best results.

Did you know...

Mascarpone is a fresh Italian cheese similar in appearance and taste to cream cheese.



Prepare the Ingredients

Trim **cucumbers** and slice on an angle into $\frac{1}{4}$ " ovals. Stem **dill**. Cut **roasted red pepper** into $\frac{1}{4}$ " dice. Halve **croissants** lengthwise. A *serrated knife works best on delicate breads like these flaky croissants.*



Make Mascarpone Cream

Whisk **mascarpone** and half the **heavy cream** in a mixing bowl until combined. Add additional heavy cream, 1 Tbsp. at a time, until mixture thickens to a spreadable consistency. *You may not use all of the heavy cream.* Add half the **dill** and mix to combine.



Make the Sandwiches

Gently spread **mascarpone mixture** onto bottom halves of **croissants**. Top with **roasted red peppers** and half the **cucumbers**. Tear each slice of **salmon** in half, roll into loose spirals, and arrange on croissants. *Rolling salmon pieces gives them height, resulting in a better presentation.* Cover with croissant tops.



Make the Mocktails

Divide **remaining cucumber**, **sugar**, and **remaining dill** between two tall glasses. Roughly mix ingredients with the end of a wooden spoon until combined, about 1 minute. *This is called “muddling.”* Divide **pineapple juice** between both glasses. Top off each glass with **sparkling water**. Add a splash of vodka, Champagne, or light rum, if desired.



Plate the Dish

Serve **sandwich** and **mocktail** to someone special in your life and make sure he or she has the rest of the day off.