



- In your box**
- ¼ oz. Cilantro
  - 2 Chayotes
  - 1 Red Onion
  - 1 Lime
  - 2 Garlic Cloves
  - 2 tsp. Mojito Lime Seasoning
  - 1 oz. Crumbled Cotija Cheese
  - 12 oz. Salmon Fillets



## Chili-Lime Salmon

with roasted chayote squash and mojo de ajo

NUTRITION per serving—Calories: 575, Carbohydrates: 25g, Fat: 39g, Protein: 40g, Sodium: 1742mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
40-50 min.

Cook Within  
3 days

Difficulty Level ● ◻ ◻ ◻  
Easy

Spice Level ◻ ◻ ◻ ◻  
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, 2 Mixing Bowls, Medium Oven-Safe Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



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### Prepare the Ingredients

- Trim **chayote** ends, halve lengthwise, and scoop out seed. Cut across width into ½" slices. Wash hands thoroughly after working with chayote. For some, chayote can cause irritation or numbness in the hands.
- Halve and peel **onion**. Cut into ¼" slices.
- Stem and coarsely chop **cilantro**.
- Zest **lime**, halve, and juice.
- Mince **garlic**.
- Combine **mojito lime seasoning** and 1 Tbsp. **water** in a mixing bowl. Set aside.
- Pat **salmon fillets** dry.



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### Roast the Chayote and Onion

- Place **chayote** and **onion** on prepared baking sheet. Toss with 1½ tsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Massage oil into vegetables.
- Spread into a single layer (some overlap is ok) and roast in hot oven until chayote is lightly browned and tender, 30-35 minutes.
- Sprinkle roasted vegetables with half the **cilantro** (reserve remaining for garnish).
- While chayote and onion roast, make **mojo de ajo**.



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### Make the Mojo de Ajo

- Whisk together 1½ Tbsp. **lime juice**, 1½ Tbsp. **olive oil**, 2 tsp. **lime zest**, **garlic** (to taste), a pinch of **salt**, and ¼ tsp. **pepper** in another mixing bowl. Set aside to let flavors marry.



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### Sear the Salmon

- Place a medium oven-safe non-stick pan over medium-high heat.
- Add ½ tsp. **olive oil** and **salmon**, skin side up, to hot pan. Cook undisturbed until lightly browned, 2-3 minutes.



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### Finish the Salmon

- Flip **salmon**, and evenly spread **mojito lime seasoning-water mixture** on seared side.
- Place pan in hot oven and roast until salmon is firm and reaches a minimum internal temperature of 145 degrees, 7-10 minutes.
- Let roasted salmon rest 2 minutes.
- Plate dish as pictured on front of card, drizzling salmon with **mojo de ajo**, garnishing **chayote** and **onion** with **cotija cheese**, and garnishing entire meal with remaining **cilantro**. Bon appétit!