



# Pecan-Crusted Salmon

WITH BACON ROCKEFELLER MASHED POTATOES

Oven-Ready



**Prep & Cook Time**  
25-35 MIN

**Cook Within**  
3 DAYS

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

**Ingredients**

- 2 oz. Baby Spinach
- 10 oz. Mashed Potatoes
- 0.6 oz. Butter
- 1 oz. Cream Cheese
- 1 tsp. Smoked Maple Seasoning
- 0<sup>3</sup>/<sub>4</sub> oz. Bacon Bits
- 1/2 oz. Roasted Pecan Pieces
- 12 oz. Salmon Fillets

**Difficulty Level**  
EASY

**Spice Level**  
NOT SPICY

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork	Impossible Burger	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/36764](http://www.homechef.com/36764)

\*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Only half the **smoked maple seasoning** is used in this recipe



### 1. Start the Mashed Potatoes

- 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.
- After 10-12 minutes, 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 Meal, Make Maple Butter, and Crisp Bacon

- 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). Set aside.
- Line a microwave-safe 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!