



Blackened Salmon Alfredo

WITH CIABATTA GARLIC BREAD

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 10 oz. Cooked Spaghetti
- 1 tsp. Blackening Seasoning
- 12 oz. Salmon Fillets
- 1 oz. Shredded Parmesan Cheese
- 1 oz. Sun Dried Tomato Pesto
- ½ tsp. Garlic Salt
- 1 Ciabatta
- 4 fl. oz. Cream Sauce Base
- 3 oz. Peas

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36770

*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
- Ingredient(s) used more than once: **blackening seasoning, garlic salt, cheese**



1. Start the Pasta

- In provided tray, combine **pasta, pesto, cream base, ¼ cup water**, half the **blackening seasoning** (reserve remaining for salmon), and a pinch of **salt and pepper**. Cover tray with foil.
- Bake covered in hot oven, 15 minutes.
- While pasta bakes, continue recipe.



2. Add the Salmon

- Pat **salmon** dry and season flesh-side with remaining **blackening seasoning**.
- 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 on one side until golden-brown, 2-4 minutes.
- Remove from burner.
- After 15 minutes, carefully remove tray from oven. Stir **peas**, $\frac{3}{4}$ the **garlic salt** (reserve remaining for ciabatta), and half the **cheese** (reserve remaining for garnish) into **pasta**. Push to one side of tray. *Tray will be hot! Use a utensil.* Transfer salmon, seared-side up, to now-empty side of tray.



3. Bake Meal and Toast Ciabatta Garlic Bread

- Bake uncovered in hot oven until **salmon** is firm and reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- While meal bakes, halve **ciabatta** and quarter into triangles. Top with 4 tsp. **olive oil** and season with a pinch of **pepper** and remaining **garlic salt**.
- Transfer ciabatta, cut-side up, to hot oven. Toast directly on rack until golden-brown, 2-3 minutes.
- Carefully remove tray and ciabatta from oven.
- To serve, top **pasta** and salmon with remaining **cheese**. Bon appétit!