

Chipotle Salmon Tacos

WITH PINEAPPLE-JALAPEÑO SALSA

Meal Kit



**HALF-BAKED
 HARVEST**

Prep & Cook Time
 20-30 MIN

Cook Within
 3 DAYS

You Will Need
 Olive Oil, Salt, Pepper,
 Medium Non-Stick Pan,
 Baking Sheet, 3 Mixing Bowls

Ingredients
 3 Pineapple Slices
 2 tsp. Chipotle Pepper Paste
 12 oz. Salmon Fillets
 1 Jalapeno Pepper
 1 Lime
 ¼ oz. Cilantro
 3 oz. Shredded Red Cabbage
 1 fl. oz. Honey
 6 Small Flour Tortillas
 ½ oz. Cotija Cheese

Difficulty Level
 INTERMEDIATE

Spice Level
 SPICY

Minimum Internal Protein Temperature

(All temperatures are in degrees Fahrenheit)

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/38975

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

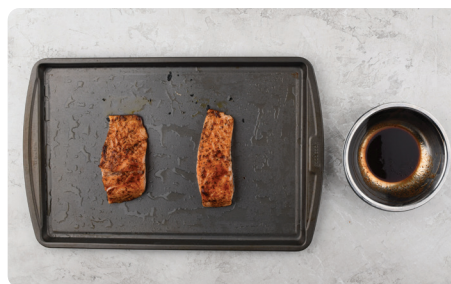
Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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
- Prepare a baking sheet with 1 Tbsp. **olive oil**
- Ingredient(s) used more than once: **chipotle-honey mixture, cilantro, lime**



1. Cook the Salmon

- In a mixing bowl, combine **honey**, ¼ tsp. **salt**, and **chipotle paste** (to taste). Set aside.
- Pat **salmon** dry and season flesh side with a pinch of salt and **pepper**.
- Place salmon on prepared baking sheet, skin-side down. Top flesh side with 1 tsp. **olive oil** and ¼ the chipotle-honey mixture (use less if spice-averse; reserve remaining for coating).
- Roast in hot oven, 6 minutes.
- Turn on broiler. Broil under hot broiler until caramelized and salmon reaches a minimum internal temperature of 145 degrees, 3-5 minutes.
- Carefully remove from broiler.
- Let cool, 5 minutes.
- While salmon cooks and cools, continue recipe.



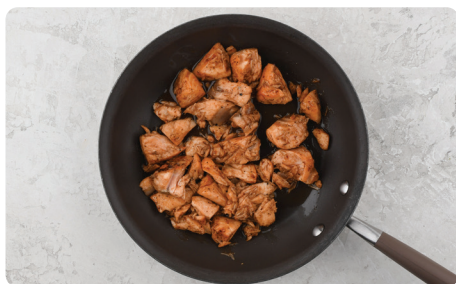
2. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **cilantro** (no need to stem).
- Drain and coarsely chop **pineapples**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.



3. Make Salsa and Dress Cabbage

- In another mixing bowl, combine **jalapeños** (to taste), **pineapples**, half the **cilantro** (reserve remaining for garnish), 1 Tbsp. **lime juice**, and a pinch of **salt**. Set aside.
- Add **cabbage** to another mixing bowl. Toss with 1 tsp. **olive oil** and a pinch of salt. Set aside.



4. Coat the Salmon

- After 5 minutes, remove **salmon** skin and discard. Flake salmon into 2" pieces.
- Place a medium non-stick pan over medium-high heat. Add remaining **chipotle-honey mixture** (to taste) and flaked salmon to hot pan. Stir occasionally until coated and heated through, 2-3 minutes.
- Remove from burner.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- If tortillas come folded, keep folded.
- Plate dish as pictured on front of card, filling tortillas with **cabbage** and **salsa** (to taste), then topping with **salmon**. Garnish with reserved **cilantro** and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!