



In your box

- ¼ oz. Cilantro
- 5.4 fl. oz. Coconut Milk
- ¾ cup Arborio Rice
- 2 tsp. Mojito Lime Seasoning
- 2 Tbsp. Toasted Coconut
- 6 tsp. Mirepoix Base
- 1 Roma Tomato
- 3 Pineapple Rings
- 1 Jalapeño Pepper

Customize It Options

- 12 oz. Mahi-Mahi Fillets
- 24 oz. Mahi-Mahi Fillets–Double Portion
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets

*Contains: tree nuts (coconuts), fish (salmon, tilapia)

You will need

- Olive Oil, Salt
- Mixing Bowl, 2 Medium Pots, Large Non-Stick Pan



Culinary Collection

Mojito Lime Mahi-Mahi and Pineapple Salsa

with cilantro coconut risotto

NUTRITION per serving—Calories: 731, Carbohydrates: 81g, Fat: 29g, Protein: 41g, Sodium: 1440mg.

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

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

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- If using **wild-caught salmon**, follow same instructions in Step 1 and Step 4, cooking over medium heat, skin-side up, until salmon reaches minimum internal temperature, 3-5 minutes per side.
- If using **chicken breasts**, keep whole. Pat dry and season with seasoning blend and Step 4, cooking over medium heat until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **24 oz. mahi-mahi**, follow same instructions as regular mahi-mahi, seasoning with an extra pinch of **salt**

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Mince **cilantro** (no need to stem).
- Pat **pineapple** dry, and cut into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Pat **mahi-mahi** dry, and cut into six evenly-sized pieces. Season all over with **seasoning blend**.



2

Make the Salsa

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **jalapeño** (to taste), and **pineapple** to hot pan. Stir occasionally until pineapple begins to char, 3-4 minutes.
- Add **tomatoes** and ¼ tsp. **salt** and stir constantly, 30 seconds.
- Transfer salsa to a mixing bowl and stir in a pinch of **cilantro** (reserve remaining for risotto).
- Wipe pan clean and reserve.



3

Make the Risotto

- Place another medium pot over medium-high heat. Add **rice** to hot, dry pot and toast, 30 seconds.
- Add ¾ cup **boiling water** from other pot and **mirepoix base** to rice. Stir constantly until water is almost completely absorbed, 3-4 minutes.
- Add another ¾ cup boiling water and stir occasionally until mostly absorbed, 3-4 minutes.
- Add ½ cup boiling water and **coconut milk**. Bring to a simmer. Once simmering, stir occasionally until rice is tender and risotto has thickened slightly, 8-10 minutes.
- Remove from burner. Stir in remaining **cilantro** and ¼ tsp. **salt**. Cover and set aside.



4

Cook the Mahi-Mahi

- Return pan used to cook salsa to medium-high heat and add 2 tsp. **olive oil**.
- Working in batches if necessary, add **mahi-mahi** to hot pan. Cook until mahi-mahi reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **mahi-mahi** with **salsa** and garnishing meal with **toasted coconut**. Bon appétit!