



In your box

- 1 oz. Grated Cotija Cheese
- 2 tsp. Mojito Lime Seasoning
- 2 Garlic Cloves
- 1 Lime
- 1 Red Onion
- 2 Chayotes
- ¼ oz. Cilantro

Customize It Options

- 12 oz. Salmon Fillets
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Oven-Safe Non-Stick Pan, Baking Sheet, 2 Mixing Bowls



Chili-Lime Salmon

with roasted chayote squash and mojo de ajo

NUTRITION per serving—Calories: 614, Carbohydrates: 26g, Fat: 40g, Protein: 41g, Sodium: 1589mg.

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

3 days

Difficulty Level

Intermediate

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

Customize It Instructions

- If using **wild-caught salmon fillets**, follow same instructions as salmon in Steps 1, 4, and 5, searing on flesh side until golden brown, 2-4 minutes. Flip, top with **mojito lime seasoning-water mixture**, and place pan in hot oven. Roast until salmon reaches minimum internal temperature, 6-8 minutes.
- If using **chicken breasts**, follow same instructions as salmon in Steps 1, 4, and 5, searing 4-5 minutes on one side. Flip, top with mojito lime seasoning-water mixture, and place pan in hot oven. Roast until chicken reaches minimum internal temperature, 8-10 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

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



2

Roast the Chayotes and Onion

- Place **chayotes** and **onion** on prepared baking sheet and 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.



3

Make the Mojo de Ajo

- Whisk or stir vigorously 1½ Tbsp. **lime juice**, 1 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.



4

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.



5

Finish the Salmon

- Flip **salmon**, and evenly spread **seasoning blend-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.
- Carefully remove from oven and rest, 3 minutes.
- Plate dish as pictured on front of card, drizzling salmon with **mojo de ajo**. Garnish **vegetables** with **cotija cheese** and remaining **cilantro**. Bon appétit!