In your box

4 oz. Cremini Mushrooms
.9 oz. Butter
1 Lemon
½ tsp. Garlic Salt
4 oz. Orzo Pasta
¼ oz. Parsley
½ oz. Hazelnut Pieces
5 oz. Asparagus

Customize It Options

12 oz. Salmon Fillets
12 oz. Filets Mignon
13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat, tree nuts (hazelnuts)

You will need

Olive Oil, Salt, Pepper

Wire-Mesh Strainer, Medium Pot, Medium Non-Stick Pan

Salmon with Hazelnut Brown Butter Sauce
and garlic asparagus orzo

HOME CHEF

NUTRITION per serving–Calories: 808, Carbohydrates: 50g, Fat: 48g, Protein: 46g, Sodium: 1620mg.
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	Cook Within	Difficulty Level	Spice Level
30-40 min.	3 days	Intermediate	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 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **pasta cooking water**

Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as salmon in Step 3, cooking until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- If using **filets mignon**, pat dry and season both sides with ¼ tsp. salt and a pinch of pepper. Follow same instructions as salmon in Step 3, cooking until steak reaches a minimum internal temperature of 145 degrees, 5-8 minutes per side.

Minimum Internal Temperature
Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°

1

Cook the Orzo

- Once water is boiling, add **orzo** and cook until al dente, 4-5 minutes.
- Reserve 1 cup **pasta cooking water**. Drain orzo in a wire-mesh strainer and set aside.
- Reserve pot; no need to wipe clean.
- While orzo cooks, prepare ingredients.

2

Prepare the Ingredients

- Mince **parsley**, leaves and stems.
- Trim woody ends off **asparagus** and cut into 2" lengths.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Cut **mushrooms** into ¼" slices.
- Pat **salmon fillets** dry, and season flesh side with ¼ tsp. **salt** and a pinch of **pepper**.

3

Cook the Salmon

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **salmon**, skin side up, to hot pan and sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove salmon to a plate and tent with foil. Reserve pan; no need to wipe clean.

4

Finish the Orzo

- Return pot used to cook orzo to medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** cook undisturbed until lightly browned, 3-4 minutes
- Add, **asparagus**, **garlic salt**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Stir occasionally until mushrooms are tender, 1-2 minutes.
- Add ⅓ cup reserved **pasta cooking water** (reserve remaining for sauce) and stir occasionally until asparagus is tender, 3-4 minutes.
- Stir in **orzo** and remove from burner. Cover and set aside.

5

Make Sauce and Finish Dish

- Return pan used to cook salmon to medium heat. Add **butter** to hot pan and cook until butter is melted, browned, and smells "nutty," 1-2 minutes.
- Stir in **hazelnuts**, 1 Tbsp. **lemon juice**, 1 tsp. **lemon zest**, ¼ cup reserved **pasta cooking water**, and a pinch of **salt**. Bring to a boil. Once boiling, stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **parsley**.
- Plate dish as pictured on front of card, topping **salmon** with **sauce**. Squeeze **lemon wedges** over dish to taste. Bon appétit!