



BLOOD ORANGE & CHILI GLAZED SALMON
Red Pepper Rice Pilaf and Roasted Asparagus with Garlic Butter

~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Baking pan, Parchment Paper (included), Salmon Steaks, Asparagus in Oil

STEP 2: Pot with lid, Butter for Pilaf, Pepper & Onions, Rice & Orzo, Chicken Stock, cooking spoon

STEP 3: Small pot, Butter for Glaze, Brown Sugar, Salmon Glaze Mix, small bowl (NOT PICTURED), Salmon Spice Rub

STEP 4: Small pot, rinsed, Butter for Lemon Sauce, cooking spoon

STEP 5: Foil to cover the cooked Salmon, Ready to Plate!

COOK'S TIP:

If the Asparagus looks done when the Salmon is re-glazed, scoop the Asparagus onto a plate and keep warm in the microwave until ready to eat!

COOKING INSTRUCTIONS:

- 1 30 minutes before you're ready to cook, set Parchment Paper on a baking pan, remove the Salmon Steaks from the container and place on one side of the pan. Arrange the Asparagus in Oil in a single layer on the other side. Set the oven to 400 degrees.



- 2 Melt the Butter for Pilaf in a pot with a lid over MEDIUM heat and saute the Red Pepper & Onions for a minute. Empty the Rice & Orzo into the pot, stir and cook until the Orzo starts to brown slightly, 3-4 minutes.

Add the Chicken Stock, cover and bring to boil on HIGH. Once it boils, reduce the heat to LOW and cook for 20 minutes. Turn heat OFF and let Rice Pilaf sit for a few minutes before fluffing with a spoon.



- 3 In the small pot over MEDIUM heat, melt the Butter for Glaze. Stir in the Brown Sugar. Next, MASSAGE the Salmon Glaze pouch to loosen the cornstarch that might have settled and pour in. Stir and cook until boiling.

Reduce heat to MEDIUM-LOW and stir for an additional 3-4 minutes. Turn heat OFF.

Pour the Glaze into a small bowl.

Sprinkle the Salmon Spice Rub on both sides of each Salmon Steak.



With a spoon, drizzle the Glaze over the Salmon Steaks. Place in the oven and set timer for 10 minutes.



- 4 Rinse out the pot for the Lemon Butter Sauce. In the small pot, melt Butter for Lemon Sauce. SHAKE the Lemon Sauce Mix, pour in and bring to a slight boil. Set heat to LOW and let simmer for 5 minutes. Turn heat OFF. The Sauce should thicken slightly off heat.

- 5 When the timer rings for the oven, remove the pan and spoon more Glaze over the Salmon. Set timer for 5 minutes and return to oven.

When the timer rings, turn the oven OFF, remove the pan and lightly cover the Salmon with the enclosed piece of foil.

Spoon the Rice Pilaf onto dinner places along with the roasted Asparagus. Drizzle the Lemon Butter Sauce on the Asparagus. Place the Salmon on the plate with the spatula and ENJOY!



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