

# **HELLO**

# **FAST & FRESH**

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

### **BUST OUT**

- Paper towels
- Medium bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

### **SHARE THE LOVE**



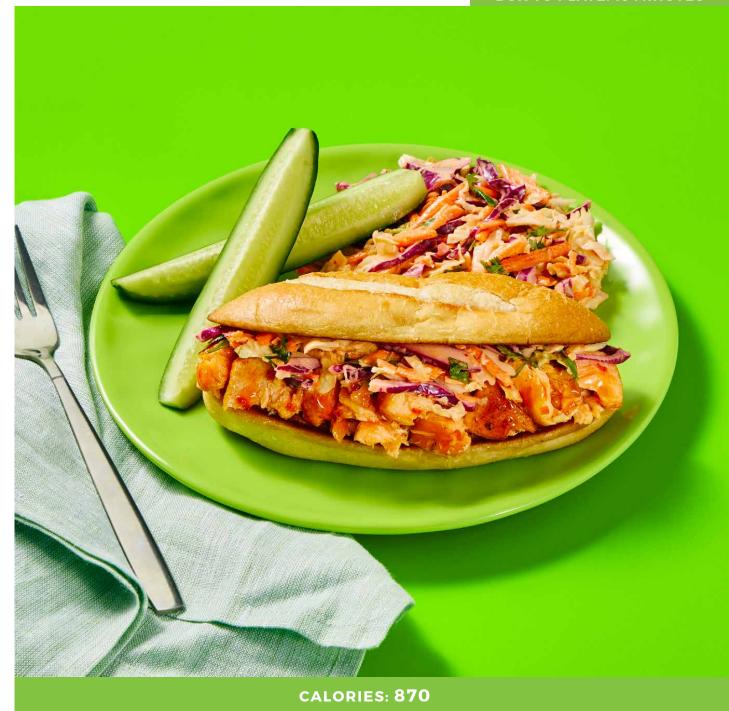
Know a friend who'd enjoy this meal? Scan the QR code to share.

# **SALMON BANH MI BAGUETTES**

**Spicy Slaw & Cucumber Spears** 



**BOX TO PLATE: 15 MINUTES** 







### 1 SIZZLE



10 oz | 20 oz Salmon Contains: Fish



- Pat salmon\* dry and season all over with salt and pepper.
- Drizzle oil in a hot large pan. Add salmon to pan, skin sides down.
  Cook until skin is crisp and fish is almost cooked through,
  5-7 minutes. Flip and cook until cooked through, 1-2 minutes more.
  TIP: While the salmon cooks, move on to the rest of the recipe.



Once cooked, remove skin and discard; transfer salmon to a medium bowl.
 Using a fork, break salmon into pieces. Stir in chili sauce.

## 2 PREP







1/4 oz | 1/2 oz Cilantro

1 | 2 Mini Cucumber

Lime

 Wash and dry produce. Roughly chop cilantro. Quarter lime. Trim and quarter cucumber lengthwise into spears.



# 3 TOSS



4 oz | 8 oz Coleslaw Mix



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha

 In a second medium bowl, toss together coleslaw mix, cilantro, mayonnaise, Sriracha, a squeeze of lime (big squeeze for 4), salt, and pepper. TIP: For a brighter flavor, add more lime.



#### 4 SERVE



Demi-Baguettes Contains: Soy, Wheat

- Halve and toast baguettes until golden; fill with salmon and as much spicy slaw as you like.
- Serve with cucumber spears and any remaining spicy slaw on the side.

