



# THE GREEN BOX



## READY, SET, GREEN BOX!

Our Chef has prepared a delicious dinner for you and your family to enjoy at home, complete with easy step-by-step reheating instructions and serving suggestions. Let's get started.



[Seasons52.com/thegreenbox](http://Seasons52.com/thegreenbox)

This box was freshly packaged by: \_\_\_\_\_  
Signature

**1 THINK OUTSIDE THE BOX:** Take everything out of your Green Box.

**2 THINK ABOUT PREPARATION:** Reheat your entree and sides.

### CEDAR PLANK- ROASTED SALMON (CAN REHEAT IN YOUR OVEN OR ON YOUR GRILL)

#### IN THE OVEN

- Preheat oven to 400°F.
- Lift off the aluminum lid and remove the container of sauce and the lemon and dill. Set aside.
- Place the uncovered pan with the plank of salmon in the preheated oven on the lowest rack.
- Cook the salmon for 25-35 minutes until salmon reaches an internal temperature of 130°F. (Check temperature at 20 and 30 minutes.)
- Once cooked, remove the pan of salmon from the oven.
- Place the dill sprigs on top of the fish, and squeeze the lemon allowing the juice to cover the majority of the fish.
- Allow the salmon to rest for 5 minutes while the flavors of the dill and lemon permeate the salmon.
- Serve on the board in the aluminum pan or on a serving platter of your choice.

#### ON THE GRILL

- Preheat grill to 400-450°F.
- Lift off the aluminum lid, and remove the plank with the salmon. Set aside the pan, lid, sauce, lemon and dill.
- Place the plank of salmon directly on the hot grill grates and close the lid of the grill.
- Cook the salmon for 10 minutes. Open the grill lid and rotate the plank with tongs to help keep the corners of the board from igniting. If the board corners do ignite, lightly blow out and move that corner to a cooler section of the grill.
- Close the grill lid and continue to cook for an additional 10 minutes. If you have a thermometer, check the fish at its thickest part and confirm a temperature of 130°F.
- Once the salmon is cooked, carefully lift the plank off the grill with tongs and place back into the aluminum pan.
- Place the dill sprigs on top of the fish and squeeze the lemon, allowing the juice to cover the majority of the fish.
- Allow the salmon to rest for 5 minutes while the flavors of the dill and lemon permeate the salmon.
- Serve on the board in the aluminum pan or on a serving platter of your choice.

### WOOD-GRILLED BEEF TENDERLOIN

- Remove tenderloin from refrigerator 15-20 minutes prior to cooking.
- Preheat oven to 400°F.
- Remove the lid and place tenderloin in oven, and cook for approximately 45-55 minutes or to an internal temperature of 120°F. (Note, always check internal temperature at the larger end of the tenderloin.)
- When tenderloin reaches 120°F (medium rare) or desired internal temperature, remove from oven and cover loosely with foil for 10-15 minutes.
- Uncover tenderloin, and remove butcher twine using either a knife or scissors.
- Slice or serve on a serving platter of your choice.

### SIDES

#### YUKON MASHED POTATOES

- Place covered the container in the microwave for two minutes. After two minutes, remove lid, stir then replace the lid and microwave for an additional two minutes. Repeat until potatoes are hot. For extra creamy potatoes add two tablespoons of butter and two tablespoons of milk or cream.

#### FRENCH GREEN BEANS

- Remove the lid, add 2 tablespoons of water, and replace the lid. Heat in the microwave for 2-3 minutes or until hot.

**3 THINK ABOUT PRESENTATION:** Place the tenderloin or salmon on a serving tray, cut and garnish as you like. Warm the Aged Balsamic Demi-Glace for one to two 1-2 minutes in the microwave and serve alongside the tenderloin. The Dill Mustard Sauce for your salmon can be served on the side as well. Transfer the sides into serving bowls, or feel free to use the containers they were packaged in.

**4 THINK INSIDE THE BOWL:** Add the dressing to your salad and toss with tongs.

**5 THINK ABOUT DESSERT:** Will you set out all 6 Mini Indulgences for the group, or will you hide your favorite?