



TABLE & TWINE



APRICOT
GLAZED
SALMON

Salmon



Rice



Broccoli



Glaze



- STEP 1** Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove salmon from plastic and place on parchment paper. Place in hot oven for 10-15 minutes, or until salmon reaches an internal temperature of 145°F. Remove lid from apricot glaze and leave on counter to allow to come up to room temperature while salmon is cooking.
- STEP 2** When 5 minutes have passed, add the broccoli to the baking sheet with the salmon and roast for 8-10 minutes or until crispy.
- STEP 3** While the salmon and broccoli finish cooking, make the rice. Remove the lid from the container and transfer rice to a microwave-safe dish with one tablespoon of water. Microwave rice for 1-2 minutes, stirring occasionally until warm.
- STEP 4** Place heated broccoli and basmati rice with golden raisins and toasted hazelnuts on a plate and place salmon over the top. Top with apricot glaze and serve immediately.