

# SALMON CHOICE ENTREE

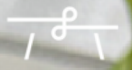


TABLE & TWINE



Salmon



Lemon Dill  
Aioli

Arugala



Goat  
Cheese



Contains Dairy

Grapes

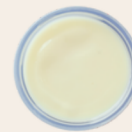


Almonds



Contains nuts

Citrus  
Vinaigrette



Creamed  
Corn



Contains Dairy

## 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 salmon in hot oven for 10-15 minutes, or until the salmon reaches an internal temperature of 145°F.

## STEP 2

While the salmon is in the oven, prepare your salad. Plate your arugula, top with toppings, then dressing.

## STEP 3

Transfer creamed corn into a microwave safe bowl and heat for 1-2 minutes until warm.

## STEP 4

To plate your meal, place salmon alongside creamed corn and salad. Serve lemon dill aioli over salmon.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.