



#2 Grass-Fed Ground Beef, Chicken & Salmon:

Add a Grilling Protein Pack to your box!



under 20min



2 Servings

Grill time is party time, but you don't need a special occasion to grill! This pack is full of our summer barbecue favorites: grass-fed ground beef for burgers, juicy chicken breasts ready for marinating, and flaky salmon filets that can be as versatile as you want! Whether you're planning a barbecue or deserve a party for one, this pack deserves a spot in your fridge or freezer. Add one (or more) to your box today!

What we send

- 10 oz pkg salmon fillets 4
- 12 oz pkg boneless, skinless chicken breasts
- 10 oz pkg grass-fed ground beef

What you need

- Your choice!

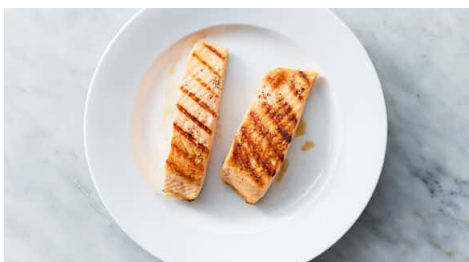
Tools

- choose your own cooking adventure!

Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Teriyaki grilled salmon

Teriyaki glazed salmon is a proven winner. For an easy, homemade teriyaki sauce, mix together soy sauce, cornstarch, water, and honey or sugar over low heat in a saucepan until thickened. Or you can use your favorite store-bought teriyaki sauce for an even quicker solution!



2. Please everyone!

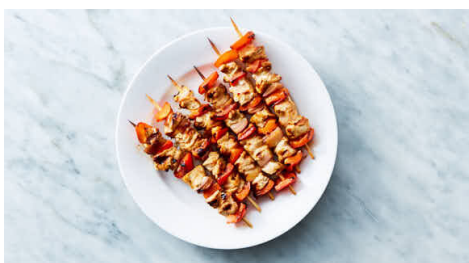
Sometimes we have a combo of vegetarians and carnivores at our table (or in this case, barbecue). You too? Choose a few vegetables, such as corn, broccoli, red onions, and squash, and throw them on the grill with some marinade, or even just salt, pepper, and olive oil! Cook the protein separately to add for those that wish to partake. Veggies + protein = everyone's happy!



3. Tex-Mex chicken

Coat the chicken breasts in your favorite combo of Tex-Mex spices. We're thinking ground cumin, taco seasoning, or chili powder. Or, make a wet marinade using chipotle in adobo, minced garlic, and ground cumin.

Grill or broil to stuff warm flour tortillas, along with sautéed peppers, onions and your favorite toppings!



4. Grilled chicken skewers

It's hard to beat grilled kebabs! Cube the chicken, then marinate in a combo of olive oil, lemon juice, dried oregano, and chopped garlic.

Thread on a skewer and grill along with your favorite veggies. Serve with warm pita and tzatziki sauce for dipping.



5. Grilled burgers




One of our favorite uses of ground beef is burgers. We love how we can experiment with flavor profiles with seasoning, sauces, and toppings! Since everyone loves a cheeseburger, switch it up by stuffing the burger with some cheese, rather than going with the usual slice-on top method. This way you get a gooey surprise in every bite!



6. Grill the buns & toppings

Grilling the burger buns is an easy way to add an extra layer of crunchy texture and satisfaction to each bite. Simply brush with a small amount of butter or olive oil, and grill. Don't take your eyes off them for too long - they just need barely 1 minute to lightly toast! While you're at it, grill any toppings, like sliced tomatoes, onion rings, and even portobello mushrooms!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**