



PEPITA-CRUSTED SALMON

with Tomato-Feta Salad & Harissa-Roasted Sweet Potatoes

INGREDIENTS

2 PERSON | 4 PERSON

-  2 | 4 Sweet Potatoes
-  1 Clove | 2 Cloves Garlic
-  ½ oz | 1 oz Pepitas
-  1 | 2 Lemon
-  1 tsp | 2 tsp Dried Oregano
-  1 TBSP | 1 TBSP Harissa Powder
-  ¼ Cup | ½ Cup Panko Breadcrumbs
Contains: Wheat
-  4 TBSP | 8 TBSP Mayonnaise
Contains: Eggs
-  1 | 2 Red Pepper Jam
-  10 oz | 20 oz Salmon
Contains: Fish
-  2 tsp | 4 tsp Dijon Mustard
-  4 oz | 8 oz Grape Tomatoes
-  2 oz | 4 oz Mixed Greens
-  ½ Cup | 1 Cup Feta Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

HELLO

HARISSA POWDER

Our easy-to-sprinkle version of the fiery North African chile paste

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1190



HOT SHEET

Want extra toasty sweet potatoes? Place baking sheet in preheating oven. Spuds sizzlin' on a hot sheet will get nice and crispy!

BUST OUT

- Baking sheet
- Paper towels
- Medium bowl
- Whisk
- 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (6½ tsp | 11 tsp)
- Sugar
- Butter (1½ TBSP | 3 TBSP)
Contains: Milk

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*Salmon is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **sweet potatoes** into ¼-inch-thick rounds. Peel and mince or grate **garlic**. Finely chop **pepitas** (or **crush in their bag with a heavy-bottomed pan or rolling pin**). Quarter **lemon**.



2 ROAST SWEET POTATOES

- Toss **sweet potatoes** on a **lightly oiled** baking sheet with a **large drizzle of olive oil**, **half the oregano**, **½ tsp harissa powder** (¾ tsp for 4 servings) (or **more if you want an extra kick!**), and a **big pinch of salt and pepper**.
- Roast on top rack for 12 minutes (**you'll add more to the sheet then**).



3 MAKE CRUST & SAUCE

- While sweet potatoes roast, place **garlic** and **1½ TBSP butter** (3 TBSP for 4 servings) in a medium microwave-safe bowl. Microwave until butter is melted, 30-45 seconds. Let cool slightly, then stir in **pepitas**, **remaining oregano**, **3 TBSP panko** (6 TBSP for 4), and a **pinch of salt and pepper**.
- In a small bowl, combine **mayonnaise**, **half the jam**, **¼ tsp harissa powder** (½ tsp for 4), and a **squeeze of lemon juice**. (**Taste and add more harissa if you like.**) If needed, add **water** 1 tsp at a time until mixture reaches drizzling consistency. Season with **salt** and **pepper**.



4 ROAST SALMON

- Pat **salmon*** dry with paper towels and season all over with **salt** and **pepper**. Drizzle skin sides with **oil**; rub to coat.
- Once sweet potatoes have roasted 12 minutes, remove sheet from oven. Carefully push **sweet potatoes** to one side of sheet; place salmon, skin sides down, on empty side. (**For 4 servings, transfer sweet potatoes to middle rack; add salmon to a second sheet and roast on top rack.**) Evenly spread tops of salmon with a **thin layer of mustard**; sprinkle with a **pinch of sugar** and mound with **pepita mixture**, pressing firmly to adhere.
- Roast on top rack until crust is golden brown, salmon is cooked through, and sweet potatoes are tender, 10-12 minutes.



5 MAKE DRESSING & SALAD

- Meanwhile, in a second small bowl, whisk together **remaining jam**, **1½ TBSP olive oil** (3 TBSP for 4 servings), **juice from one lemon wedge** (two wedges for 4), and a **pinch of salt and pepper**. **TIP: For a tangier dressing, add another squeeze of lemon juice.**
- Halve **tomatoes** lengthwise.
- In a large bowl, toss **mixed greens**, **feta**, and tomatoes with as much **dressing** as you like. Taste and season with **salt** and **pepper** if desired.



6 SERVE

- Divide **salmon**, **sweet potatoes**, and **salad** between plates. Drizzle salmon with as much **sauce** as you like. Serve with **remaining lemon wedges** and any remaining sauce on the side.