



# SALMON WITH DILLY CRÈME FRAÎCHE & ASPARAGUS **FAST & FRESH**

Couscous & Shallot

BOX TO PLATE: 15 MINUTES

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Paper towels
- Large pan
- Small pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk



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CALORIES: 670

## 1 SIZZLE



**10 oz | 20 oz**  
Salmon  
Contains: Fish

- Pat **salmon\*** dry and season with **salt** and **pepper**. Drizzle **oil** in a hot large pan. Cook **salmon**, skin sides down, until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more.
- Turn off heat; transfer to a plate.



## 3 STIR-FRY



**1 | 2**  
Shallot



**6 oz | 12 oz**  
Asparagus

- Halve, peel, and thinly slice **shallot**. Trim bottom ends from **asparagus**; cut stalks into 1-inch pieces.
- Drizzle **oil** in hot pan used for salmon. Add **shallot** and **asparagus**. Cook, stirring, until tender, 2-3 minutes. Season with **salt** and **pepper** if desired. **TIP: If there's still oil in pan from salmon, feel free to skip the drizzle!**



## 2 SIMMER



**2 Cloves | 4 Cloves**  
Garlic



**2.5 oz | 5 oz**  
Israeli Couscous  
Contains: Wheat



**1 | 2**  
Mushroom Stock Concentrate

- While salmon cooks, **wash and dry produce**. Peel and mince or grate **garlic**.
- Drizzle **oil** in a small pot over medium-high heat. Add **garlic** and cook, stirring, until fragrant, 30 seconds.
- Add **couscous** and **¾ cup water** (**1½ cups for 4**); bring to a boil, then cover and reduce to a low simmer. Cook until tender, 6-8 minutes. **TIP: Drain any excess liquid if necessary.**
- Stir in **stock concentrate**, **1 TBSP butter** (**2 TBSP for 4**), **salt**, and **pepper**. Keep covered off heat until ready to serve.



## 4 SERVE



**¼ oz | ½ oz**  
Dill



**2 TBSP | 4 TBSP**  
Crème Fraîche  
Contains: Milk

- Meanwhile, chop **half the dill** (**all for 4**). In a small bowl, combine **chopped dill** and **crème fraîche**.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Drizzle **dilly crème fraîche** over **salmon** and serve with **couscous** and **asparagus**.

