



# TROUT WITH PISTACHIO-SCALLION GREMOLATA

plus Red Pepper Glaze, Garlic Herb Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



**2 TBSP | 4 TBSP**  
Garlic Herb Butter  
Contains: Milk



**16 oz | 32 oz**  
Potatoes\*



**6 oz | 12 oz**  
Green Beans



**2 | 4**  
Scallions



**½ oz | 1 oz**  
Pistachios  
Contains: Tree Nuts



**1 | 2**  
Lemon



**10 oz | 20 oz**  
Steelhead Trout  
Contains: Fish



**1 | 2**  
Red Pepper Jam



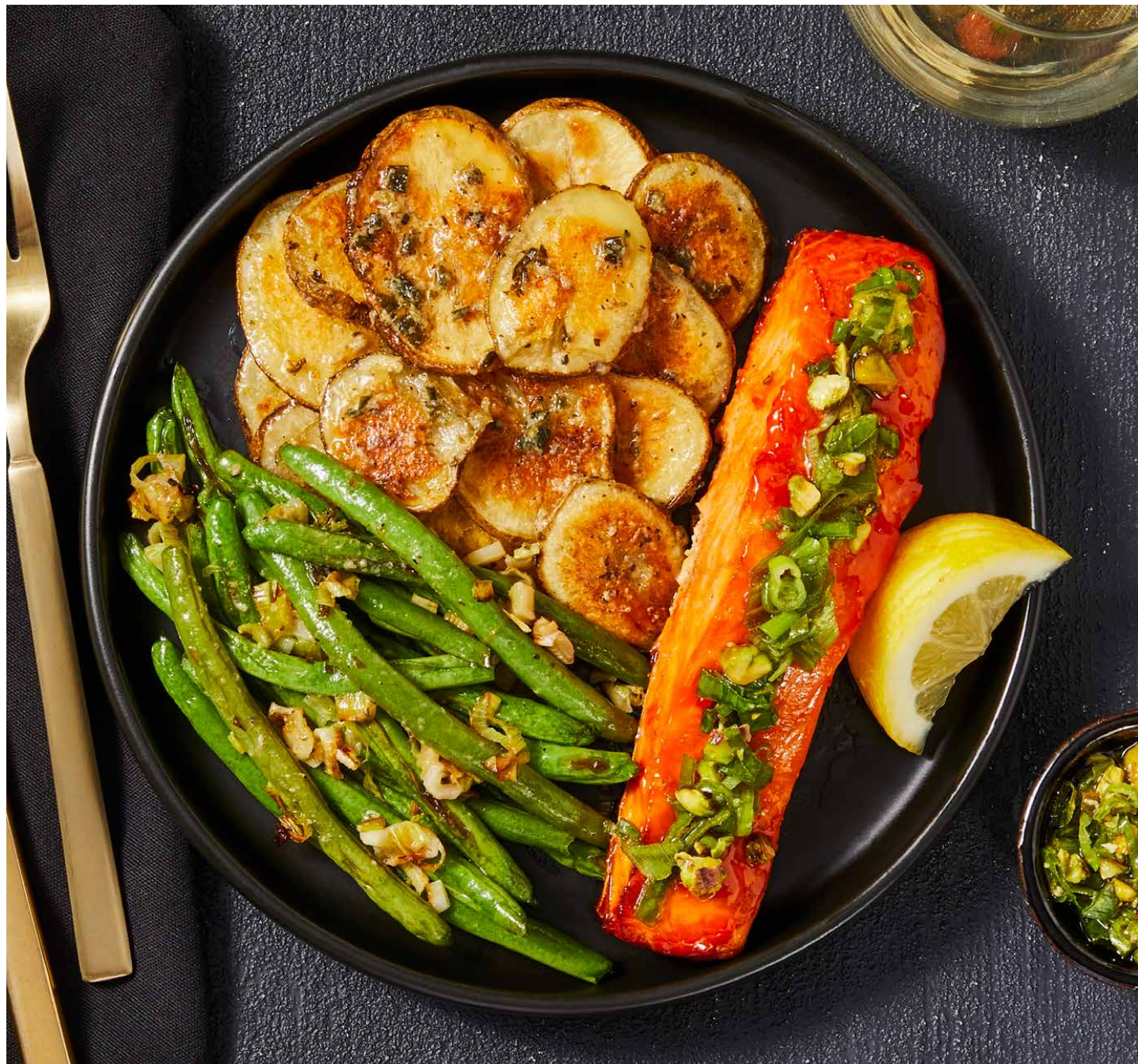
ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

### STEELHEAD TROUT

Get ready to reel in your new favorite fish!  
These fillets resemble salmon in appearance,  
flavor, and texture.



**PREP: 10 MIN | COOK: 35 MIN | CALORIES: 850**



## MAIN SQUEEZE

Adjust the gremolata to taste, adding more lemon for acidity and more salt or lemon zest for zippiness—you're the chef!

## BUST OUT

- Zester
- Small bowl
- 2 Baking sheets
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds (**no need to peel**). Trim **green beans** if necessary. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **pistachios**. Zest and quarter **lemon**.



### 4 MAKE GREMOLATA

- Meanwhile, in a small bowl, combine **pistachios**, **scallion greens**, **1 TBSP olive oil** (2 TBSP for 4 servings), **juice from one lemon wedge** (two wedges for 4), a **pinch of salt**, and as much **lemon zest** as you like. Set aside until ready to serve.



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on middle rack until browned and tender, 18-20 minutes.



### 5 FINISH POTATOES

- Once **potatoes** are done, carefully transfer to a medium bowl. Add **remaining garlic herb butter** and toss to coat.



### 3 ROAST TROUT & GREEN BEANS

- While potatoes roast, pat **trout\*** dry with paper towels; season with a **big pinch of salt** and **pepper**.
- Place trout, skin sides down, on one side of a second **lightly oiled** baking sheet. Spread tops with **red pepper jam**.
- Toss **green beans** and **scallion whites** on empty side of sheet with **half the garlic herb butter**, **salt**, and **pepper** (it's OK if the butter is chunky, it'll melt and coat the veggies as they cook).
- Roast on top rack until trout is cooked through and green beans are browned and tender, 10-12 minutes.



### 6 SERVE

- Divide **potato rounds**, **trout**, and **green beans** between plates. Top trout with **gremolata**; serve with **remaining lemon wedges** on the side.

\*Trout is fully cooked when internal temperature reaches 145°.