

INGREDIENTS

2 PERSON | 4 PERSON



Garlic Herb Butter



2 | 4 Scallions



10 oz | 20 oz

Steelhead Trout Contains: Fish



Potatoes*



Green Beans



1 | 2 Lemon



½ oz | 1 oz

Pistachios Contains: Tree Nuts

Red Pepper Jam



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

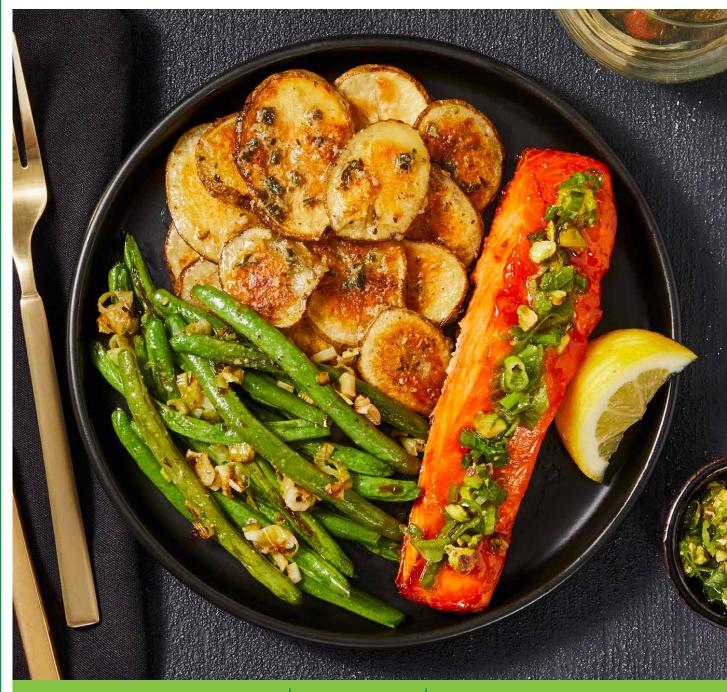
HELLO

STEELHEAD TROUT

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

TROUT WITH PISTACHIO-SCALLION GREMOLATA

plus Red Pepper Glaze, Garlic Herb Potatoes & Green Beans



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.

HOW WAS YOUR MEAL?



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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.



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.



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.



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.



5 FINISH POTATOES

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



6 SERVE

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