

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

2 PERSON | 4 PERSON

- Paper towels
- Small bowl
- 2 Large pans
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

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



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.

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BROWN SUGAR BOURBON & PECAN SALMON

Jasmine Rice & Zucchini





CALORIES: 810





1 PREP



- Wash and dry produce.
- Cut **zucchini** into half-moons.



2 SIZZLE



10 oz | 20 oz Salmon Contains: Fish

- Pat salmon* dry and season all over with salt and pepper.
- Drizzle oil in a hot large pan. Cook salmon, skin sides down, until skin is crisp, 5-7 minutes. Flip; cook until cooked through, 1-2 minutes more.
- Meanwhile, drizzle oil in a separate hot large pan. Add zucchini; season with salt and pepper. Cook, stirring



occasionally, until lightly browned and tender, 5-7 minutes (7-10 minutes for 4). TIP: Move on to Step 3 while salmon and zucchini cook!

3 ZAP



1 oz | 2 oz Pecans Contains: Tree Nuts



10.8 g | 21.6 g Brown Sugar Bourbon Seasoning

 In a small microwave-safe bowl, combine pecans, Brown Sugar Bourbon Seasoning, 2 TBSP butter, and ¼ tsp sugar (4 TBSP butter and ½ tsp sugar for 4).
 Microwave until butter has melted, 30 seconds, Stir to combine.



4 SERVE



Microwavable Jasmine Rice

- Massage rice in package to break up grains; partially open package. Microwave for 90 seconds. (Be careful, the pouch will be hot!)
- Spoon brown sugar bourbon and pecan sauce over salmon and serve with zucchini and rice.

