

# Bacon-Wrapped Salmon

## with Pesto Potatoes

Discovery

35 Minutes



-  Salmon Fillets, skinless
-  Bacon Strips
-  Basil Pesto
-  Russet Potato
-  Broccolini
-  Lemon
-  Garlic
-  Parmesan Cheese, shredded
-  Sour Cream

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, microplane/zester, parchment paper, measuring cups, measuring spoons, large non-stick pan, paper towels, large bowl

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Salmon Fillets, skinless  | 250 g    | 500 g    |
| Bacon Strips              | 100 g    | 200 g    |
| Basil Pesto               | ¼ cup    | ½ cup    |
| Russet Potato             | 460 g    | 920 g    |
| Broccolini                | 170 g    | 340 g    |
| Lemon                     | 1        | 2        |
| Garlic                    | 6 g      | 12 g     |
| Parmesan Cheese, shredded | ¼ cup    | ½ cup    |
| Sour Cream                | 3 tbsp   | 6 tbsp   |
| Unsalted Butter*          | 2 tbsp   | 4 tbsp   |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

\*\* Cook salmon and bacon to minimum internal temperatures of 70°C/158°F and 71°C/160°F, respectively.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.



## Prep

While **potatoes** roast, trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Peel, then mince or grate **garlic**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.



## Prep salmon

Pat **salmon** dry with paper towels. Season **salmon** with **salt**, **pepper** and **half the lemon zest**. Wrap **2 bacon strips** around **each piece of salmon**. (**TIP**: Overlapping strips by ½-inch helps keep bacon secured to salmon!)



## Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add **bacon-wrapped salmon**. Cook, until golden, 1-2 min per side. Transfer **bacon-wrapped salmon** to a parchment-lined baking sheet. Roast in the **top** of the oven until cooked through, 5-6 min.\*\* Carefully wipe the pan clean.



## Cook broccolini

While **salmon** roasts, heat the same pan over medium-high. Add **broccolini** and **¼ cup water** (dbl for 4 ppl). Season with **salt**. Cook, tossing occasionally, until **water** evaporates, 4-5 min. Add **garlic**, **2 tbsp butter** and **½ tsp lemon zest** (dbl both for 4 ppl). Cook, stirring often, until **garlic** is fragrant and **broccolini** is tender-crisp, 2-3 min.



## Finish and serve

Add **potatoes**, **pesto**, **sour cream**, **Parmesan** and **1 tsp lemon juice** (dbl for 4 ppl) to a large bowl. Toss to coat. Divide **pesto potatoes**, **bacon-wrapped salmon** and **broccolini** between plates. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!