



Baked Salmon and Chips

with Pickle Tartar Sauce and Snap Peas

PRONTO 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Salmon Fillets, skinless
-  Russet Potato
-  Mayonnaise
-  Dill
-  Dill Pickle, sliced
-  Lemon
-  Sugar Snap Peas
-  Garlic
-  Worcestershire Sauce

HELLO FISH AND CHIPS

Make a pub-worthy meal in your own kitchen

START HERE

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

Bust Out

2 Baking Sheets, Measuring Spoons, Zester, Aluminum Foil, Parchment Paper, Small Bowl, Large Non-Stick Pan, Paper Towels, Garlic Press

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	285 g	570 g
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Dill	7 g	7 g
Dill Pickle, sliced	90 ml	180 ml
Lemon	1	1
Sugar Snap Peas	113 g	227 g
Garlic	6 g	12 g
Worcestershire Sauce	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. ROAST POTATOES

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt**. Roast in the **bottom** of the oven, until golden-brown, 25-28 min.



4. BAKE SALMON

Arrange **salmon** on a lightly oiled, foil-lined baking sheet. Drizzle over **2 tsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Bake in the **middle** of the oven, until **salmon** is opaque in the **middle** and cooked through, 10-12 min.**



2. PREP

While **potatoes** roast, pat the **pickles** dry with paper towels, then finely chop. Finely chop **dill**. Zest, then cut **lemon** into wedges. Trim **snap peas**. Peel, then mince or grate **garlic**. Pat **salmon** dry with paper towels.



5. COOK SNAP PEAS

While **salmon** bakes, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl the pan to melt. Add **snap peas** and **garlic**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Stir in **remaining Worcestershire sauce** and **remaining dill**. Season with **salt** and **pepper**.



3. MAKE TARTAR SAUCE

In a small bowl, stir together **pickles**, **mayo**, **lemon zest**, **half the Worcestershire sauce** and **half the dill**. Season with **pepper**.



6. FINISH AND SERVE

Divide **salmon**, **fries** and **snap peas** between plates. Dollop **tartar sauce** over **salmon**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!