



Bruschetta Balsamic Glazed Salmon

with Parmesan Roasted Potatoes

Family 35 Minutes



Salmon Fillets



Balsamic Glaze



Russet Potato



Parmesan Cheese



Roma Tomato



Parsley



Italian Seasoning



Garlic Salt

HELLO BALSAMIC GLAZE

The sweet, sticky reduced version of balsamic vinegar.

Start here

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

Bust Out

Baking sheet, measuring spoons, silicone brush, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets	285 g	570 g
Balsamic Glaze	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Parmesan Cheese	¼ g	½ g
Roma Tomato	80 g	160 g
Parsley	7 g	14 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
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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Roast potatoes

Cut the **potatoes** into ½ -inch wedges. Toss **potatoes** with **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Roast in the **middle** of the oven, until golden-brown and tender, 21-23 min.



Make bruschetta

Stir together the **tomatoes**, **parsley**, **¼ tsp garlic salt** and **½ tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **pepper**. Set aside.



Prep

While the **potatoes** roast, cut the **tomatoes** into ½ -inch pieces. Finely slice the **parsley**. Pat the **salmon** dry with paper towels, then sprinkle with the **remaining Italian Seasoning**. Season with **salt** and **pepper**.



Finish potatoes

When the **potatoes** are almost finished sprinkle **Parmesan** over top. Return **potatoes** to the **middle** of the oven, until the **Parmesan** is golden-brown, 3-4 min.



Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **salmon**. Pan-fry, until golden-brown and cooked through, 2-3 min per side.** Transfer to a plate and cover with foil to keep warm.



Finish and serve

Brush the **salmon** with **½ tbsp balsamic glaze** (dbl for 4 ppl). Divide the **Parmesan potatoes** and **salmon** between plates. Top with the **bruschetta** and drizzle **½ tbsp balsamic glaze** (dbl for 4 ppl) over top.

Dinner Solved!