



# Caesar-Inspired Saucy Grilled Salmon and Shrimp with Potato Salad and Asparagus

Long Weekend Grill

Spicy

35 Minutes



Salmon Fillets, skin-on



Shrimp



Red Potato



Wooden Skewers



Celery Salt



Chives



Mayonnaise



Ketchup



Horseradish



Hot Sauce



Whole Grain Mustard



Asparagus

## HELLO HORSERADISH

*This spicy root is in the same family as wasabi!*

## Start here

- Before starting, wash and dry all produce.
- Soak skewers in water for 5 min.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

### Heat Guide for Step 3:

- Mild: 1 tsp
- Medium: 2 tsp
- Spicy: 1 tbsp
- Extra-spicy: 2 tbsp

## Bust out

Baking sheet, colander, measuring spoons, silicone brush, strainer, aluminum foil, large bowl, small bowl, whisk, large pot, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Shrimp	285 g	570 g
Red Potato	360 g	720 g
Wooden Skewers	6	12
Celery Salt	¾ tsp	1 ½ tsp
Chives	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Ketchup	4 tbsp	8 tbsp
Horseradish	2 tbsp	4 tbsp
Hot Sauce 🌶️	1 tbsp	1 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Asparagus	227 g	454 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°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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## Boil potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain, then spread **potatoes** out on a plate. Place in the fridge to cool.



## Grill salmon and shrimp

Arrange **salmon** on one side of the grill, skin-side down. Brush **salmon** with **2 tbsp Caesar sauce** (dbl for 4 ppl). Grill until **salmon** is cooked through, 6-7 min.\*\* Arrange **asparagus** on the other side of the grill. Grill, flipping once, until tender-crisp, 5-7 min. Arrange **shrimp** on the same side of the grill as **salmon**. Close lid and grill, flipping **shrimp** once, until cooked through, 4-6 min.\*\* Transfer **salmon**, **shrimp** and **asparagus** to the baking sheet, then cover to keep warm.



## Prep

Meanwhile, thinly slice **chives**. Trim and discard bottom 1-inch from **asparagus**. Add **asparagus** and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Pat **salmon** dry with paper towels. Season with **half the celery salt** and **pepper**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Thread **shrimp** onto **wooden skewers**, then season with **salt** and **pepper**. Brush **salmon** and **shrimp** with **2 tsp oil** (dbl for 4 ppl).



## Make potato salad

Combine **mayo**, **mustard** and **¼ tsp celery salt** (dbl for 4 ppl) in a large bowl. Add **potatoes** and **chives**, then toss to combine. Season with **pepper**, to taste.



## Make Caesar sauce

Add **ketchup**, **horseradish**, **1 tbsp water** (dbl for 4 ppl) and **1 tbsp hot sauce** to a small bowl, then whisk to combine. (**NOTE**: Reference heat guide.) Season with **salt**, to taste.



## Finish and serve

Divide **potato salad**, **asparagus**, **salmon** and **shrimp skewers** between plates. Serve **remaining Caesar sauce** on the side for dipping **shrimp**.

## Dinner Solved!