



LEMON GARLIC SALMON FILLETS

with Creamy Linguine and Baby Broccoli



HELLO
LEMON GARLIC BUTTER
 Mixing flavorful ingredients into butter makes a condiment with rich, spreadable flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 960

- 

Baby Broccoli
- 

Garlic
- 

Linguine Pasta
(Contains: Wheat)
- 

Cream Cheese
(Contains: Milk)
- 

Lemons
- 

Salmon
(Contains: Fish)
- 

Tuscan Heat Spice

START STRONG


Get your littlest sous chefs involved: have kids help with squeezing the lemons, mixing the butter, stirring the pasta into the sauce, and plating the meal.

BUST OUT

- Large pot
- Aluminum foil
- Zester
- Paper towel
- 2 Small bowls
- Strainer
- 2 Baking sheets
- Butter (4 TBSP)
(Contains: Milk)
- Olive oil (5 tsp)

INGREDIENTS

Ingredient 4-person

- Baby Broccoli 12 oz
- Lemons 2
- Garlic 4 Cloves
- Salmon 20 oz
- Linguine Pasta 12 oz
- Tuscan Heat Spice  1 TBSP
- Cream Cheese ½ Cup

WINE CLUB

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1 PREHEAT AND PREP Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Trim bottoms of **baby broccoli**, leaving stalks whole. Zest **lemons**, then cut each into quarters. Squeeze 2 TBSP juice into a small bowl. Grate or finely mince **garlic**.



4 BOIL PASTA Meanwhile, once water boils, add **linguine** to pot. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain. Return empty pot to stove over medium heat and add a large drizzle of **olive oil**. Stir in remaining **garlic**, remaining **lemon zest**, and all of the **Tuscan heat spice**. Cook, stirring, until fragrant, about 30 seconds.



2 MIX GARLIC BUTTER Warm **2 TBSP butter** in a small microwave-safe bowl until just softened, about 10 seconds (do not melt). Stir in half the **garlic**, half the **lemon zest**, and a pinch of **salt** and **pepper**. Line a baking sheet with aluminum foil and coat with a drizzle of **olive oil**. Pat **salmon** dry with a paper towel, then place skin-side down on sheet.



5 MAKE SAUCE Add **cream cheese**, reserved **2 TBSP lemon juice**, and **¾ cup pasta cooking water** to pot, stirring until cream cheese melts. Turn off heat and stir in **linguine** and **2 TBSP butter**. Season with **salt** and **pepper**. **TIP:** If sauce seems dry, add more pasta cooking water, a little bit at a time, until everything is coated in a loose sauce.



3 ROAST Season flesh side of **salmon** with **salt** and **pepper**. Evenly spread **garlic butter** on top. On another baking sheet, toss **baby broccoli** with a large drizzle of **olive oil** and a pinch of salt and pepper. Roast salmon on middle rack and baby broccoli on upper rack until salmon is cooked and baby broccoli is tender, 10-15 minutes (the fillets may finish first).



6 SERVE Divide **pasta**, **salmon**, and **baby broccoli** between plates. Serve with any remaining **lemon quarters** for squeezing over.

SUMPTUOUS!

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