



MEDITERRANEAN SALMON

with Creamy Dill Sauce, Green Beans & Za'atar Couscous



HELLO ZA'ATAR

The herby Middle Eastern seasoning adds major aromatics to savory salmon.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 720



Veggie Stock Concentrate



Lemon



Couscous
(Contains: Wheat)



Green Beans



Dill



Salmon
(Contains: Fish)



Sour Cream
(Contains: Milk)



Za'atar

START STRONG

Press down gently with a spatula as the salmon cooks in the pan. This will ensure it gets the surface contact it needs for skin that's satisfyingly crisp.

BUST OUT

- Small pot
- Medium bowl
- Zester
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Small bowl
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Veggie Stock Concentrate **1 | 2**
- Dill **¼ oz | ½ oz**
- Lemon **1 | 1**
- Salmon* **10 oz | 20 oz**
- Couscous **½ Cup | 1 Cup**
- Sour Cream **4 TBSP | 8 TBSP**
- Green Beans **6 oz | 12 oz**
- Za'atar **1 tsp | 2 tsp**

* Salmon is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP

In a small pot, combine **stock concentrate** and **¾ cup water** (1½ cups water for 4 servings). Bring to a boil. Meanwhile, **wash and dry all produce** (except green beans). Pick and finely chop fronds from **dill** until you have 1 TBSP (2 TBSP for 4). Save remaining dill for garnish. Zest **lemon**; cut into wedges. Pat **salmon** dry with paper towels and season with **salt** and **pepper**.



4 COOK GREEN BEANS

Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer beans to a medium bowl and toss with **1 TBSP butter** until melted. Season with **salt** and **pepper**.



2 COOK COUSCOUS & FISH

Once **stock mixture** is boiling, stir in **couscous** and a big pinch of **salt**. Cover pot and remove from heat. Let stand until ready to serve. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **salmon** to pan skin sides down. Cook until skin is crispy, 5-7 minutes. Flip and cook until fish is opaque and cooked through, 1-2 minutes more.



5 SEASON COUSCOUS

Fluff **couscous** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Stir in remaining **lemon zest** and half the **za'atar** (you'll use the rest later).



3 MAKE SAUCE

Meanwhile, in a small bowl, combine **sour cream**, **chopped dill**, half the **lemon zest**, and a squeeze or two of **lemon juice**. Season with **salt** and **pepper**.



6 SERVE

Divide **couscous** and **green beans** between plates. Top couscous with **salmon**. Drizzle salmon with **sauce**; sprinkle with remaining **za'atar** and reserved **dill** to taste. Serve with remaining **lemon wedges** on the side.

POP STAR

Have any leftover za'atar? We love it sprinkled on popcorn for a hint of herbaceousness.

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