SALMON IN A CREAMY DIJON CHIVE SAUCE

with Roasted Potato Wedges & Lemony Zucchini





(9)

2 tsp | 2 tsp Dijon Mustard 4 TBSP | 8 TBSP Sour Cream Contains: Milk

HELLO

DIJON MUSTARD

This versatile French mustard adds a little special somethin' to creamy chive pan sauce.

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FIL-LET IT BE

A couple of quick tips to ensure crispy-skinned salmon success: 1) Take your fillets out of the fridge 15-20 minutes before you prep. Room temperature salmon = more even cooking.

2) Heat your oil until shimmering, then add the fillets and let them do their thing (no poking or moving around!). The salmon skin will naturally release from the pan when the fish is ready to flip.

BUST OUT

- Zester
- Baking sheet
- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry all produce.
- Cut **potatoes** into ½-inch-thick wedges. Trim and halve zucchini lengthwise: cut crosswise into ½-inchthick half-moons. Mince **chives**. Zest and guarter lemon.



2 ROAST POTATOES

- Toss potatoes on one side of a baking sheet with a large drizzle of olive oil, salt, and pepper. (For 4 servings, spread potatoes out across entire sheet.)
- Roast on top rack for 10 minutes (you'll add the zucchini then).



3 ROAST ZUCCHINI

- Meanwhile, in a large bowl, toss zucchini with a drizzle of olive oil and a pinch of salt and pepper.
- Once **potatoes** have roasted 10 minutes, remove sheet from oven: add zucchini to empty side. (For 4 servings, leave potatoes roasting and add zucchini to a second sheet; roast on middle rack.)
- Return to top rack until potatoes are golden brown and zucchini is lightly browned, 12-15 minutes more.
- Carefully toss zucchini with lemon zest.



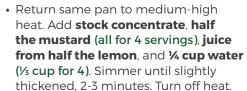
- Divide salmon, potatoes, and zucchini between plates. Drizzle **sauce** over salmon. Garnish with **remaining** chives if desired. Serve with remaining lemon wedges on the side.
 - **WK 10-13**



4 COOK FISH

- While potatoes and zucchini roast, pat salmon* dry with paper towels; season all over with salt and pepper.
- Heat 1 TBSP butter and 1 TBSP olive **oil** in a large pan over medium-high heat. Add salmon skin sides down and cook until skin is crisp and fish is almost cooked through, 5-7 minutes. Flip and cook until fish is cooked through, 1-2 minutes more.
- Turn off heat; remove from pan and set aside. Wipe out pan.





 Stir in sour cream. half the chives. and 1 TBSP butter (2 TBSP for 4). (TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.) Season with salt and pepper.