



SALMON IN A CREAMY DIJON CHIVE SAUCE

with Roasted Potato Wedges & Lemony Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



1 | 2
Zucchini



¼ oz | ¼ oz
Chives



1 | 1
Lemon



10 oz | 20 oz
Salmon
Contains: Fish



1 | 2
Veggie Stock
Concentrate



2 tsp | 2 tsp
Dijon Mustard



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

HELLO

CHIVES

A sprinkle of this awesome allium adds a fresh, oniony bite to creamy Dijon pan sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



HELLO FRESH

FIL-LET IT BE

A couple of quick tips to ensure crispy-skinned salmon success:

- 1) Take your fish out of the fridge 15-20 minutes before you prep. Room temperature salmon = more even cooking.
- 2) Heat your oil until it shimmers, 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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1 PREP

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



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.**



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.



5 MAKE SAUCE

- Return same pan to medium-high heat. Add **stock concentrate, half the mustard (all for 4 servings), juice from half the lemon, and ¼ cup water (½ cup for 4).** Simmer until slightly thickened, 2-3 minutes. Turn off heat.
- Stir in **sour cream, half the chives, and 1 TBSP butter (2 TBSP for 4)** until combined. (**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.**



6 SERVE

- 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.

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