



Salmon Waldorf Salad

with Creamy Green Onion Dressing

20-MIN



Salmon Fillets



Red Grapes



Walnuts, chopped



Bartlett Pear



Spinach and Arugula Mix



Green Onions



Mayonnaise



Ciabatta Bun



White Wine Vinegar

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO GRAPES
Juicy, sweet and versatile!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Large Bowl, Paper Towels, Whisk, Measuring Spoons

Ingredients

	2 Person	4 Person
Salmon Fillets	285 g	570 g
Red Grapes	170 g	340 g
Walnuts, chopped	28 g	56 g
Bartlett Pear	1	2
Spinach and Arugula Mix	113 g	227 g
Green Onions	2	2
Mayonnaise	2 tbsp	4 tbsp
Ciabatta Bun	1	2
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. ROAST GRAPES & CIABATTA

Cut **ciabatta** into 1-inch pieces. Toss **grapes** with ½ **tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss **ciabatta pieces** with 1 **tbsp oil** (dbl for 4ppl) on another parchment-lined baking sheet. Season with **salt** and **pepper**. Roast **grapes** in **middle** of oven and **ciabatta** in **top** of oven, stirring both halfway through cooking, until **grapes** soften and **ciabatta** is lightly-golden, 10-12 min.



4. MAKE SALAD

Whisk together **vinegar**, **mayo**, **green onions** and ½ **tsp sugar** (dbl for 4ppl) in a large bowl. Season with **salt** and **pepper**. Add the **pear**, **spinach** and **arugula mix** and **croutons** to the large bowl. Toss to coat.



2. PREP

While **grapes** and **ciabatta** roast, halve, core, then thinly slice **pear**. Thinly slice **green onions**. Pat **salmon** dry with paper towels. Season with **salt** and **pepper**.



5. FINISH AND SERVE

Divide **salad** between plates and top with **roasted grapes** and **salmon**. Crumble over the **walnuts**.



3. COOK SALMON

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4ppl) then the **salmon**. Pan-fry, until golden-brown and cooked through, 3-4 min per side.**

Dinner Solved!