

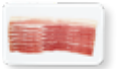
Bacon-Wrapped Salmon

with Tarragon Cream and Broccolini

Discovery Special 30 Minutes



Salmon Fillets, skinless



Bacon Strips



Lemon-Pepper Seasoning



Russet Potato



Mayonnaise



Sour Cream



Tarragon



Dijon Mustard



Lemon



Broccolini



Garlic

HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Bacon Strips	100 g	200 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Tarragon	7 g	14 g
Dijon Mustard	1 tbsp	2 tbsp
Lemon	1	2
Broccolini	170 g	340 g
Garlic	3 g	6 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook salmon and pork to minimum internal temperatures of 70°C/158°F and 71°C/160°F, respectively.

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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Bake potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes, Lemon-Pepper Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.) (**NOTE:** The 8-10 min salmon cook time in step 3 is part of the 25-28 min cook time for potatoes. It is not additional time.)



Cook broccolini

While **salmon** bakes, heat the same pan over medium-high. Add **broccolini** and **½ cup water**. Season with **salt**. Cook, tossing occasionally, until **water** evaporates, 4-5 min. Add **1 tbsp butter** (dbl for 4 ppl) and **half the garlic**. Cook, stirring often, until **garlic** is fragrant and **broccolini** is tender-crisp, 2-3 min.



Prep

Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Peel, then mince or grate **garlic**. Juice **half the lemon**, then cut **remaining lemon** into wedges. Strip **tarragon leaves** from stems, then finely chop. Pat **bacon** and **salmon** dry with paper towels. Season **salmon** with **salt** and **pepper**.



Make tarragon cream

While **broccolini** cooks, stir together **mayo, sour cream, tarragon, Dijon, remaining garlic** and **1 tsp lemon juice** (dbl for 4 ppl) in a medium bowl. Season with **salt**.



Sear salmon

Heat a large non-stick pan over medium-high heat. While pan heats, wrap **two bacon strips** around each piece of **salmon**. (**TIP:** Overlapping strips by ½-inch helps keep bacon on salmon!) Carefully add **salmon** to the dry hot pan. Sear, flipping halfway through, until **bacon** is golden-brown, 4-5 min. Move **potato wedges** to one side of the baking sheet, then transfer **salmon** to the other side. Drizzle **bacon fat** from the pan over **potato wedges**. Bake in the **middle** of the oven, until **salmon** is cooked through, 8-10 min.** (**NOTE:** For 4 ppl, divide salmon between the 2 baking sheets with potato wedges.) Carefully wipe pan clean.



Finish and serve

Divide **salmon, potato wedges** and **broccolini** between plates. Dollop **tarragon cream** over **salmon**. Serve **remaining tarragon cream** on the side for dipping. Serve **lemon wedges** alongside.

Dinner Solved!