

Bacon-Wrapped Salmon

with Pesto Potatoes

Discovery

35 Minutes



Salmon Fillets,
skinless



Basil Pesto



Broccolini



Garlic



Sour Cream



Bacon Strips



Russet Potato



Lemon



Parmesan Cheese,
shredded

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

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

Bust out

2 Baking sheets, microplane/zester, parchment paper, measuring cups, measuring spoons, large non-stick pan, paper towels, large bowl

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Bacon Strips	100 g	200 g
Basil Pesto	¼ cup	½ cup
Russet Potato	460 g	920 g
Broccolini	170 g	340 g
Lemon	1	2
Garlic	6 g	12 g
Parmesan Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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Roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.



Prep

While **potatoes** roast, trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Peel, then mince or grate **garlic**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.



Prep salmon

Pat **salmon** dry with paper towels. Season **salmon** with **salt**, **pepper** and **half the lemon zest**. Wrap **2 bacon strips** around **each piece of salmon**. (**TIP**: Overlapping strips by ½-inch helps keep bacon secured to salmon!)



Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add **bacon-wrapped salmon**. Cook, until golden, 1-2 min per side. Transfer **bacon-wrapped salmon** to a parchment-lined baking sheet. Roast in the **top** of the oven until cooked through, 5-6 min.** Carefully wipe the pan clean.



Cook broccolini

While **salmon** roasts, heat the same pan over medium-high. Add **broccolini** and **¼ cup water** (dbl for 4 ppl). Season with **salt**. Cook, tossing occasionally, until **water** evaporates, 4-5 min. Add **garlic**, **2 tbsp butter** and **½ tsp lemon zest** (dbl both for 4 ppl). Cook, stirring often, until **garlic** is fragrant and **broccolini** is tender-crisp, 2-3 min.



Finish and serve

Add **potatoes**, **pesto**, **sour cream**, **Parmesan** and **1 tsp lemon juice** (dbl for 4 ppl) to a large bowl. Toss to coat. Divide **pesto potatoes**, **bacon-wrapped salmon** and **broccolini** between plates. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!