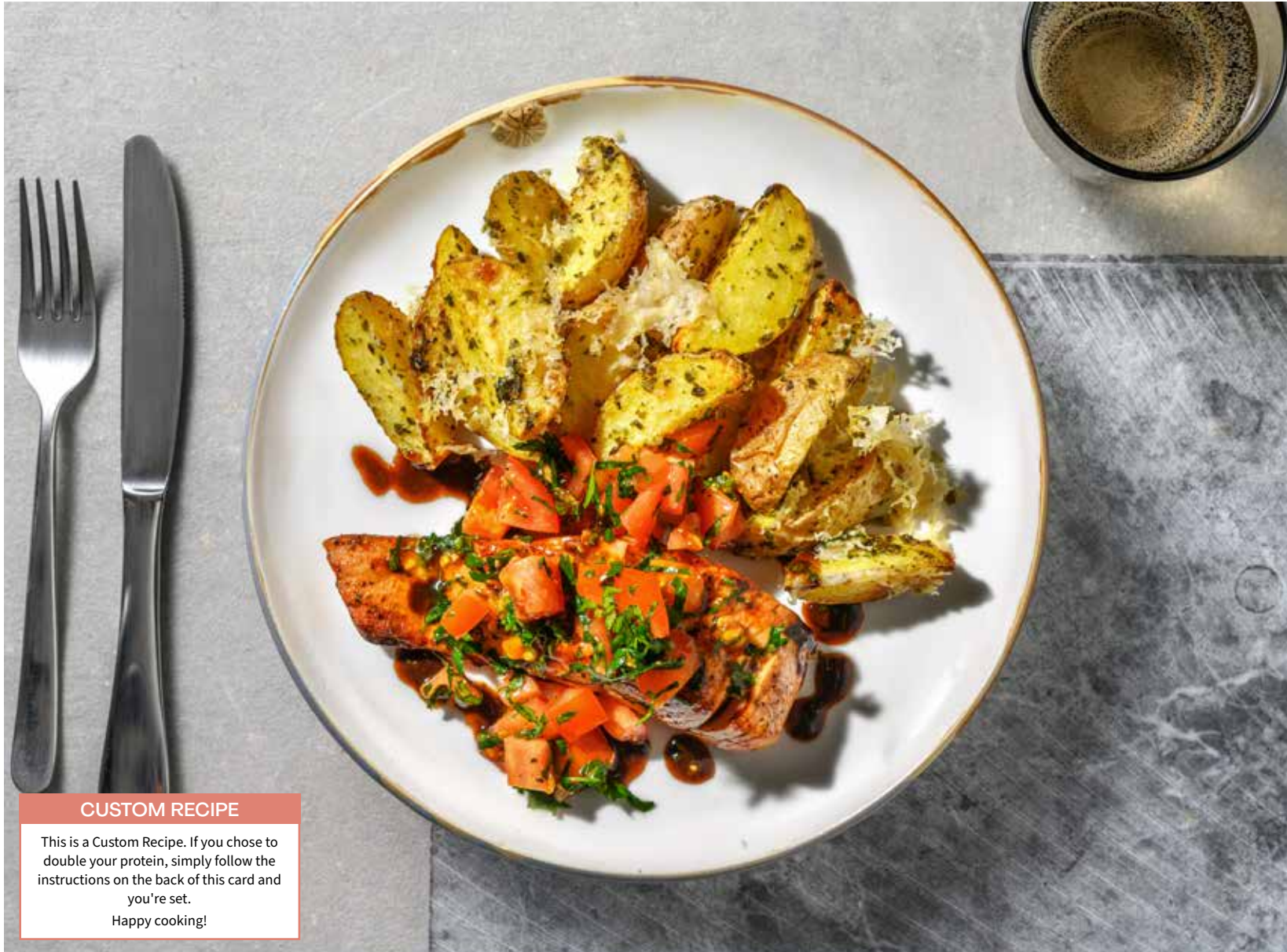




# Bruschetta Balsamic-Glazed Salmon

## with Parmesan Roasted Potatoes

Family Friendly 35 Minutes



Salmon Fillets, skin-on



Balsamic Glaze



Parmesan Cheese, shredded



Basil



Garlic Salt



Russet Potato



Roma Tomato



Italian Seasoning

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour-maker works in a variety of dishes!

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, measuring spoons, silicone brush, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, Skin-on	500 g	1000 g
Balsamic Glaze	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Parmesan Cheese, shredded	¼ cup	½ cup
Roma Tomato	80 g	160 g
Basil	7 g	14 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	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 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.

## Contact

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### 1 Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Italian Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets with 1 tbsp oil per sheet.)
- Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 21-23 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



### 4 Make bruschetta topping

- Add **tomatoes**, **basil**, **¼ tsp** (½ tsp) **garlic salt** and **½ tbsp** (1 tbsp) **oil** to a small bowl. Season with **pepper**, then stir to combine. Set aside.



### 2 Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Thinly slice **basil**.
- Pat **salmon** dry with paper towels, then sprinkle with **remaining Italian Seasoning**. Season with **salt** and **pepper**.



### 5 Finish potatoes

- When **potatoes** are almost finished, remove the baking sheet from the oven, then sprinkle **Parmesan** over **potatoes**.
- Return **potatoes** to the **middle** of the oven and continue roasting until **Parmesan** is golden-brown, 3-4 min.



### 3 Cook salmon

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**, skin-side down. Cook until **skin** is crispy, 4-5 min.
- Flip and cook until **salmon** is cooked through, 3-4 min.\*\*
- Transfer to a plate and cover to keep warm.

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **salmon**.



### 6 Finish and serve

- If desired, gently remove and discard salmon skin.
- Brush **salmon** with **½ tbsp** (1 tbsp) **balsamic glaze**.
- Divide **Parmesan potatoes** and **salmon** between plates.
- Top **salmon** with **bruschetta topping**, then drizzle **½ tbsp** (1 tbsp) **balsamic glaze** over top.

Dinner Solved!