



# Bruschetta Balsamic-Glazed Salmon with Parmesan Roasted Potatoes

Family Friendly

35 Minutes



Salmon Fillets,  
skin-on



Balsamic Glaze



Russet Potato



Parmesan Cheese,  
shredded



Basil



Beefsteak Tomato



Italian Seasoning



Garlic Salt

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.

## Bust out

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

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Balsamic Glaze	2 tbsp	4 tbsp
Russet Potato	460 g	690 g
Parmesan Cheese, shredded	¼ cup	½ cup
Basil	7 g	14 g
Beefsteak Tomato	340 g	680 g
Italian Seasoning	1 tbsp	1 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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hello@hellofresh.ca

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## Roast potatoes

Cut **potatoes** into ½ -inch wedges. Add **potatoes**, **1 tbsp oil** (dbl for 4 ppl) and **half the Italian Seasoning** to a parchment-lined baking sheet. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



## Make bruschetta

Meanwhile, add **tomatoes**, **basil**, **¼ tsp garlic salt** and **½ tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Set aside.



## Prep

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



## Finish potatoes

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



## Pan-fry salmon

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\* Transfer to a plate and cover with foil to keep warm.



## Finish and serve

Brush **salmon** with **½ tbsp balsamic glaze** (dbl for 4 ppl). Divide **Parmesan potatoes** and **salmon** between plates. Top **salmon** with **bruschetta** and drizzle **½ tbsp balsamic glaze** (dbl for 4 ppl) over top.

## Dinner Solved!