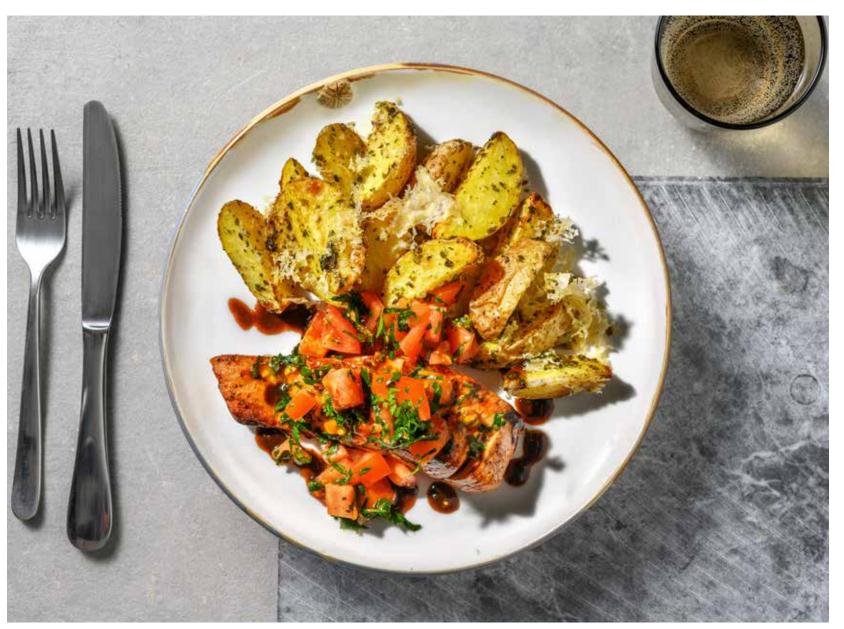


# Bruschetta Balsamic-Glazed Salmon

with Parmesan Roasted Potatoes

Family Friendly

35 Minutes







Balsamic Glaze





Russet Potato

Parmesan Cheese, shredded





Beefsteak Tomato





Italian Seasoning

Garlic Salt

## 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 nonstick pan, paper towels

## **Inaredients**

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	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	⅓ 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.



### Roast potatoes

Cut potatoes into 1/2 -inch wedges. Add potatoes, 1 tbsp oil (dbl for 4 ppl) and half the Italian Seasoning to a parchmentlined baking sheet. Season with 1/4 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 goldenbrown, 25-28 min.



#### 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**.



# 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.



#### Make bruschetta

Meanwhile, add tomatoes, basil, 1/4 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.



## 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.



#### 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!**

#### Contact

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