



Bruschetta Balsamic-Glazed Salmon with Parmesan Roasted Potatoes

Family Friendly

35 Minutes



Salmon Fillets



Balsamic Glaze



Russet Potato



Parmesan Cheese,
shredded



Roma Tomato



Basil



Italian Seasoning



Garlic Salt



Garlic Puree

HELLO BALSAMIC GLAZE

The sweet, sticky reduced version of balsamic vinegar!

Start here

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

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	250 g	500 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
Garlic Puree	1 tbsp	2 tbsp
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 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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Roast potatoes

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



Make bruschetta

Stir together **tomatoes, basil, ¼ tsp garlic salt** and **½ tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **pepper**. Set aside.



Prep

While **potatoes** roast, 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**.



Finish potatoes

When **potatoes** are almost finished, remove baking sheet from 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.



Cook 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 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**, then drizzle **½ tbsp balsamic glaze** (dbl for 4 ppl) over top.

Dinner Solved!