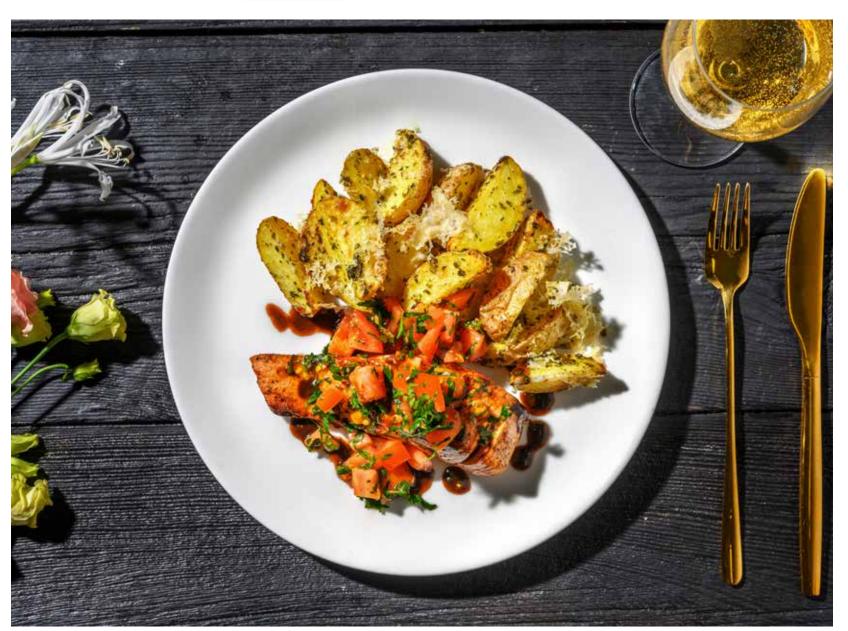


Bruschetta Balsamic-Glazed Salmon

with Parmesan Roasted Potatoes

Family Friendly

35 Minutes





Salmon Fillets





Parmesan Cheese, shredded

Balsamic Glaze



Russet Potato









Italian Seasoning



Garlic Salt



Garlic Puree

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

| 9 | | |
|------------------------------|----------|----------|
| | 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 | 1⁄4 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* | | |
| Calk and Danasant | | |

Salt and Pepper

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.



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.)



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**.



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.



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.



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.



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!

Contact

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^{*} Pantry items

^{**} Cook to a minimum internal temperature of 70°C/158°F, as size may vary.