



Caesar-Inspired Saucy Grilled Salmon and Shrimp with Potato Salad and Asparagus

Long Weekend Grill

Spicy

35 Minutes



Salmon Fillets,
skin-on



Shrimp



Red Potato



Wooden Skewers



Celery Salt



Chives



Mayonnaise



Ketchup



Horseradish



Hot Sauce



Whole Grain Mustard



Asparagus

HELLO HORSERADISH

This spicy root is in the same family as wasabi!

Start here

- Before starting, wash and dry all produce.
- Soak skewers in water for 5 min.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Heat Guide for Step 3:

- Mild: 1 tsp
- Medium: 2 tsp
- Spicy: 1 tbsp
- Extra-spicy: 2 tbsp

Bust out

Baking sheet, colander, measuring spoons, silicone brush, strainer, aluminum foil, large bowl, small bowl, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Shrimp	285 g	570 g
Red Potato	360 g	720 g
Wooden Skewers	6	12
Celery Salt	¾ tsp	1 ½ tsp
Chives	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Ketchup	4 tbsp	8 tbsp
Horseradish	2 tbsp	4 tbsp
Hot Sauce 🌶️	1 tbsp	1 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Asparagus	227 g	454 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively.

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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



Boil potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain, then spread **potatoes** out on a plate. Place in the fridge to cool.



Grill salmon and shrimp

Arrange **salmon** on one side of the grill, skin-side down. Brush **salmon** with **2 tbsp Caesar sauce** (dbl for 4 ppl). Grill until **salmon** is cooked through, 6-7 min. ** Arrange **asparagus** on the other side of the grill. Grill, flipping once, until tender-crisp, 5-7 min. Arrange **shrimp** on the same side of the grill as **salmon**. Close lid and grill, flipping **shrimp** once, until cooked through, 4-6 min. ** Transfer **salmon**, **shrimp** and **asparagus** to the baking sheet, then cover to keep warm.



Prep

Meanwhile, thinly slice **chives**. Trim and discard bottom 1-inch from **asparagus**. Add **asparagus** and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Pat **salmon** dry with paper towels. Season with **half the celery salt** and **pepper**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Thread **shrimp** onto **wooden skewers**, then season with **salt** and **pepper**. Brush **salmon** and **shrimp** with **2 tsp oil** (dbl for 4 ppl).



Make potato salad

Combine **mayo**, **mustard** and **¼ tsp celery salt** (dbl for 4 ppl) in a large bowl. Add **potatoes** and **chives**, then toss to combine. Season with **pepper**, to taste.



Make Caesar sauce

Add **ketchup**, **horseradish**, **1 tbsp water** (dbl for 4 ppl) and **1 tbsp hot sauce** to a small bowl, then whisk to combine. (NOTE: Reference heat guide.) Season with **salt**, to taste.



Finish and serve

Divide **potato salad**, **asparagus**, **salmon** and **shrimp skewers** between plates. Serve **remaining Caesar sauce** on the side for dipping **shrimp**.

Dinner Solved!