



Caesar-Spiced Salmon

with Creamy Caesar Salad

Family Friendly

Quick

25 Minutes



Salmon Fillets,
skin-on



Baby Spinach



Mini Cucumber



Roma Tomato



Ciabatta Roll



Caesar Dressing



Celery Salt



Ground Coriander

HELLO CAESAR SPICE

Our DIY 'Caesar Spice' pulls inspiration from the classic Canadian cocktail rimmer!

Start here

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

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Baby Spinach	113 g	227 g
Mini Cucumber	66 g	132 g
Roma Tomato	80 g	160 g
Ciabatta Roll	1	2
Caesar Dressing	2 tbsp	4 tbsp
Celery Salt	1 tsp	2 tsp
Ground Coriander	½ tbsp	1 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 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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Make croutons

Cut **ciabatta** into 1-inch pieces. Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Toast in the **middle** of the oven, stirring halfway through, until lightly golden, 5-7 min. (**TIP:** Keep an eye on croutons so they don't burn!)



Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **salmon**, skin-side down. Cook until **skin** is crispy, 4-5 min. Flip and cook until **salmon** is cooked through, 3-4 min.**



Prep

Meanwhile, cut **cucumber** into ¼-inch rounds. Cut **tomato** into ½-inch pieces.



Finish and serve

Add **croutons**, **cucumbers**, **spinach**, **tomatoes** and **Caesar dressing** to a large bowl. Season with **salt** and **pepper**, then toss to combine. Divide **salad** between plates. Top with **Caesar-spiced salmon**.



Make Caesar spice

Combine **1 ½ tsp celery salt**, **½ tbsp coriander** and **¼ tsp pepper** (dbl all for 4 ppl) in a small bowl. (**NOTE:** This is your Caesar spice.) Pat **salmon** dry with paper towels, then sprinkle **Caesar spice** over tops.

Dinner Solved!