



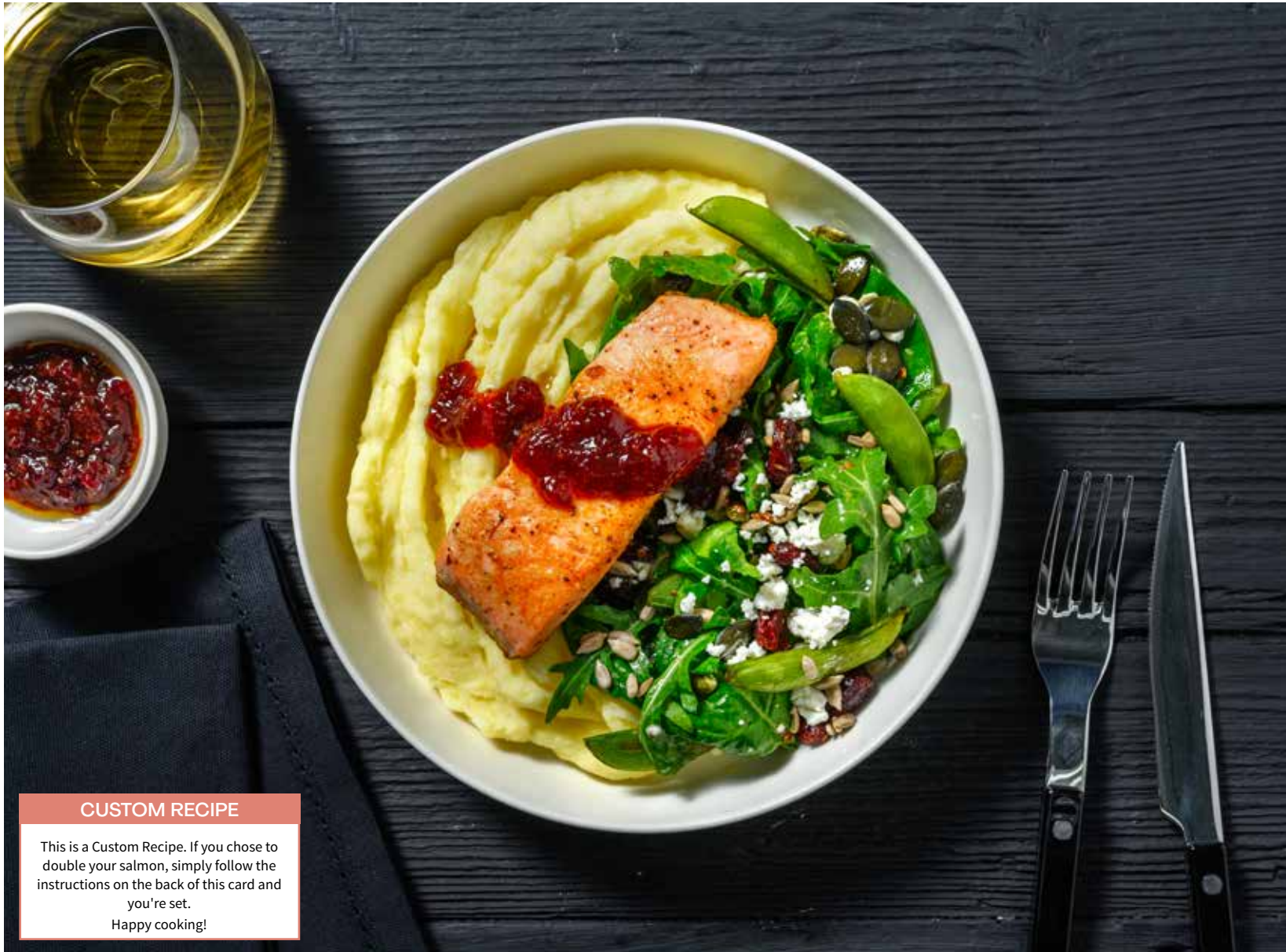
Cranberry-Glazed Salmon

with Garlic Mashed Potatoes and Snap Pea Salad

Special 35 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your salmon, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Salmon Fillets, skin-on



Double Salmon Fillets, skin-on



Russet Potato



Sugar Snap Peas



Arugula and Spinach Mix



Salad Topping Mix



Feta Cheese, crumbled



Cream



Cranberry Spread



White Wine Vinegar



Honey



Whole Grain Mustard



Garlic Salt

HELLO WHOLE GRAIN MUSTARD
Canada is among the world's top producers of mustard seeds!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, aluminum foil, large bowl, whisk, large pot, large non-stick pan, paper towels, measuring cups

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, skin-on	500 g	1000 g
Russet Potato	2	4
Sugar Snap Peas	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Salad Topping Mix	28 g	56 g
Feta Cheese, crumbled	¼ cup	½ cup
Cream	56 ml	113 ml
Cranberry Spread	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	4 tbsp	8 tbsp
Sugar*	½ tsp	¼ 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.



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Make mashed potatoes

- Peel, then 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 and return **potatoes** to the same pot, off heat.
- Mash cream, **half the garlic salt** and **3 tbsp (6 tbsp) butter** into **potatoes** until creamy. Season with **pepper**, to taste.



Make sauce

- Meanwhile, heat a large non-stick pan over medium-low heat.
- When the pan is hot, add **1 tbsp (2 tbsp) butter**, then swirl the pan until melted, 30 sec.
- Add **cranberry spread**, **half the mustard**, **half the honey** and **¼ cup (½ cup) water**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **remaining garlic salt** and **pepper**.



Roast snap peas

- Meanwhile, trim **snap peas**.
- Add **snap peas** and **½ tbsp (1 tbsp) oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **bottom** of the oven until tender, 8-10 min.
- Transfer **snap peas** to a plate, then cover to keep warm.



Make salad

- Add **vinegar**, **remaining honey**, **remaining mustard**, **½ tsp (¼ tsp) sugar** and **1 tbsp (2 tbsp) oil** in a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **snap peas**, **arugula and spinach mix**, **half the feta** and **half the salad topping mix** to the bowl. Toss to combine.



Roast salmon

- Meanwhile, pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Arrange **salmon** on a foil-lined baking sheet, skin-side down. Drizzle **½ tbsp (1 tbsp) oil** over top.
- Roast in the **middle** of the oven until cooked through, 10-12 min.**

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **salmon**.



Finish and serve

- Divide **salmon**, **mashed potatoes** and **salad** between plates.
- Spoon **cranberry-mustard sauce** on **salmon**.
- Sprinkle **remaining salad topping mix** and **remaining feta** over **salad**.

Dinner Solved!