



# Dukkah-Crusted Salmon

with Veggie Medley and Sultana Couscous

20-min



Salmon Fillets, skin-on



Vegetable Broth Concentrate



Couscous



Lemon



Sultana Raisins



Greek Yogurt



Dukkah Spice



Sweet Bell Pepper



Dill



Garlic Puree



Onion, sliced



Baby Tomatoes



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**HELLO DUKKAH SPICE**

*This Egyptian seasoning is a savoury blend of seeds, nuts and warm spices!*

## Start here

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

## Bust out

Baking sheet, kettle, measuring spoons, zester, large bowl, parchment paper, small bowl, measuring cups, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Vegetable Broth Concentrate	1	2
Couscous	½ cup	1 cup
Lemon	1	1
Sultana Raisins	28 g	56 g
Greek Yogurt	100 ml	200 ml
Dukkah Spice	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Dill	7 g	7 g
Garlic Puree	1 ¼ tsp	2 ½ tsp
Onion, sliced	56 g	113 g
Baby Tomatoes	113 g	227 g
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	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 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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## Start prep

- Halve **tomatoes**.
- Core, then cut **pepper** into ½-inch pieces.
- Pat **salmon** dry with paper towels. Season **salmon** all over with **salt** and **Dukkah Spice**.



## Cook couscous

- Bring a kettle of **water** to a boil.
- Stir together **couscous**, **1 tsp garlic puree**, **¼ tsp salt** (dbl both for 4 ppl) and **raisins** in a large bowl.
- Stir in **¾ cup boiling water** (dbl for 4 ppl), then **broth concentrate** and **1 tbsp butter** (dbl for 4 ppl).
- Cover and let stand until **couscous** is tender and **liquid** is absorbed, 5-6 min.



## Roast salmon and veggies

- Arrange **salmon** on one side of a parchment-lined baking sheet, skin-side down.
- Add **peppers, onions, tomatoes** and **1 tbsp oil** (dbl for 4 ppl) to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** are tender and **salmon** is cooked through, 15-16 min.\*\*



## Make lemon-dill yogurt

- Meanwhile, stir together **yogurt**, **half the dill**, **1 tbsp lemon juice**, **¼ tsp garlic puree**, **1 tsp lemon zest** and **¼ tsp sugar** (dbl all for 4 ppl) in a small bowl.



## Finish prep

- Meanwhile, finely chop **dill**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.



## Finish and serve

- Fluff **couscous** with a fork. Add **remaining dill** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine.
- Divide **couscous** between plates. Top with **salmon** and **veggies**.
- Dollop with **lemon-dill yogurt**.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!