



Holiday-Ready Salmon Wellington

with Chocolate Pot de Creme

SPECIAL 40 Minutes (Dinner) • 20 Minutes (Prep Dessert) • 1 ½ Hours (Chill Dessert)



Salmon Fillets



Puff Pastry



Baby Spinach



Mushrooms



Whole Grain Mustard



Shallot



Semi Sweet
Chocolate Chips



Heavy Cream



Vegetable Broth
Concentrate



Garlic



Cherry Tomatoes



All-Purpose Flour



Red Wine Vinegar

HELLO CHOCOLATE POT DE CREME

This tasty dessert is best served cold! Making it first allows it to be perfectly chilled and ready to enjoy after dinner!

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Measuring Cups, Small Pot, Whisk, 2 Small Bowls, Large Non-Stick Pan, Measuring Spoons, Paper Towels, Parchment Paper, Baking Sheet, Large Bowl, Garlic Press

Ingredients

	2 Person	4 Person
Salmon Fillets	283 g	566 g
Puff Pastry	340 g	680 g
Baby Spinach	113 g	227 g
Mushrooms	227 g	454 g
Whole Grain Mustard	1 tbsp	2 tbsp
Shallot	50 g	100 g
Semi Sweet Chocolate Chips	½ cup	1 cup
Heavy Cream	273 ml	546 ml
Vegetable Broth Concentrate	2	4
Garlic	6 g	12 g
Cherry Tomatoes	113 g	227 g
All-Purpose Flour	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	1 ¼ tsp	2 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 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.

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1. MAKE CHOCOLATE POTS

Add $\frac{2}{3}$ cups cream (dbl for 4 ppl) to a small pot. Heat over medium heat, until small bubbles begin to form around the edges of the pot. Remove the pot from heat, then add **chocolate chips**. Cook, whisking together, until **chocolate** is melted and **mixture** is smooth, 1-2 min. Whisk in **1 tsp sugar** (dbl for 4 ppl) and a **small pinch of salt**. Transfer the **mixture** into two small bowls. (**NOTE:** Transfer into four small bowls for 4 ppl.) Transfer bowls to the fridge and chill, until set, 1-1 ½ hr. (**NOTE:** Timing will depend on depth of bowls you are using!) Before serving, whip **remaining cream** with an electric hand mixer, or by hand, until stiff peaks form. Dollop onto **chocolate pots**.



4. BAKE WELLINGTONS

Spoon **mustard** over **each salmon**. Working with **one pastry rectangle** at a time, fold the side of **pastry** (without salmon) over the **filling**. Using your fingers, firmly pinch the borders closed. Roll the edges back over to seal tightly. Bake **salmon wellingtons** in **middle** of the oven, until **pastry** is golden-brown and cooked through, 18-20 min.**



2. PREP FILLING

Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Finely chop **mushrooms**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**, **half the spinach**, **half the shallot** and **half the garlic**. Cook, stirring together, until **spinach** wilts and **liquid** evaporates, 3-4 min. Season with **salt** and **pepper**.



5. MARINATE TOMATOES

While **wellingtons** bake, halve **tomatoes**. Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **tomatoes** and toss to coat. Set aside.



3. PREP SALMON

Pat **salmon** dry with paper towels. Unroll **puff pastry** on a parchment-lined baking sheet (**NOTE:** Use two baking sheets 4 ppl). Divide **spinach mixture** over one side of **pastry** leaving a ½-inch border. Place **salmon** over **spinach mixture**. Season with **salt** and **pepper**.



6. MAKE GRAVY AND SERVE

Heat same pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), **remaining garlic** and **remaining shallot**. Cook, stirring often, until fragrant, 1 min. Sprinkle over **flour**. Stir to coat. Add **broth concentrates** and **⅔ cup water** (dbl for 4 ppl). Simmer, stirring often, until slightly reduced, 2-3 min. Add the **remaining spinach** to bowl with **tomatoes**. Toss together. Slice **salmon wellington**, then divide it and the **salad** between plates. Spoon **gravy** over **salmon**.

Dinner Solved!