



# Lemon-Caper Grilled Salmon

with Asparagus, Zucchini and Potatoes

Long Weekend Grill

35 Minutes



Salmon Fillets,  
skinless



Lemon



Green Onions



Yellow Potato



Zucchini



Asparagus



Parsley



Capers



Garlic Salt



Onion, chopped

## HELLO CAPERS

*Small but powerful capers add a bold, briny, and salty flavour to this dish!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium-high heat.

## Bust Out

Medium bowl, measuring spoons, strainer, aluminum foil, small bowl, paper towels, zester

## Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Asparagus	227 g	454 g
Lemon	1	2
Parsley	7 g	14 g
Green Onions	2	4
Capers	30 g	60 g
Yellow Potato	360 g	720 g
Garlic Salt	1 tsp	2 tsp
Zucchini	200 g	400 g
Onion, chopped	56 g	113 g
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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## Prep

Trim and discard the bottom 1-inch from **asparagus**. Cut **zucchini** into ¼-inch slices, lengthwise. Cut **potatoes** into ½-inch pieces. Drain, then finely chop **capers**. Finely chop **parsley**. Finely chop **green onions**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Add **capers, green onions, parsley, lemon zest, lemon juice, 1 tbsp water** and **2 tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



## Grill veggies

When **potatoes** are halfway done grilling, add **asparagus** and **zucchini** to the other side of the grill. Close lid and grill **veggies**, flipping once, until tender-crisp, 6-8 min.



## Grill potatoes

Add **potatoes, onions, ½ tsp garlic salt, 1 tbsp oil** and **2 tbsp water** (dbl all for 4 ppl) to a medium bowl. Season with **pepper**, then toss to combine. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch). Place pouch on one side of grill, close lid and grill until tender, 18-20 min.



## Grill salmon

While **veggies** grill, arrange a sheet of foil on the same side of grill as **potatoes**. Add **salmon** to foil. Close lid and grill until **salmon** is cooked through, carefully flipping once, 4-5 min per side. (\*\* **TIP:** Don't overcrowd your grill! Grill salmon once potatoes are done if there isn't enough space on the grill.)



## Season salmon and veggies

While potatoes grill, add **asparagus, zucchini** and **½ tbsp oil** (dbl for 4 ppl) to a plate. Season with **¼ tsp garlic salt** and **pepper**. Pat **salmon** dry with paper towels. Drizzle with **½ tbsp oil** (dbl for 4 ppl). Season with **remaining garlic salt** and **pepper**.



## Finish and serve

Carefully open foil pouch. Divide **salmon, veggies** and **potatoes** between plates. Spoon **lemon-caper sauce** over everything. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!