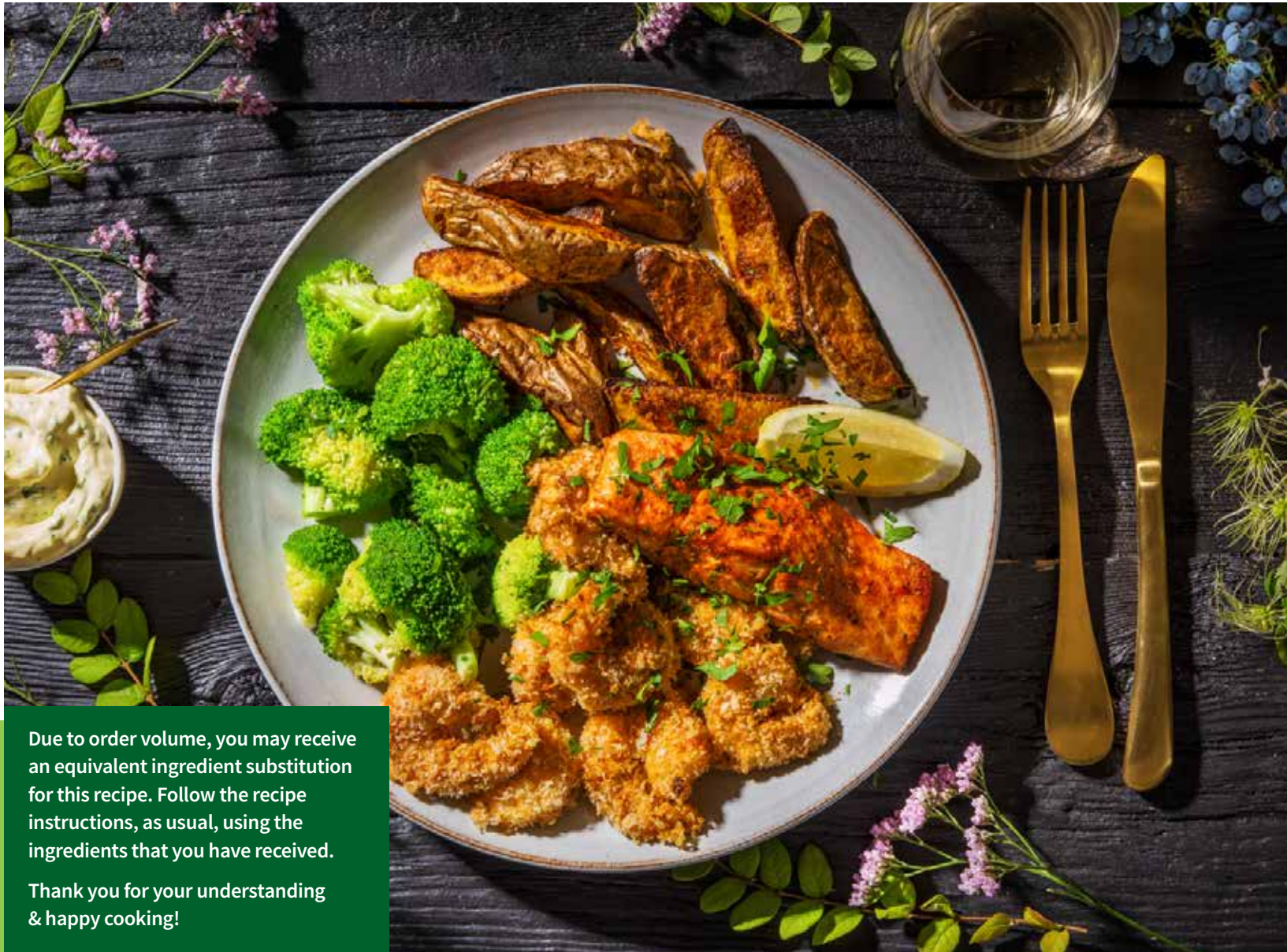




Salmon and Coconut Shrimp Feast

with Steamed Broccoli and Roasted Red Potatoes

SPECIAL 40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Salmon Fillets
- Shrimp
- Shredded Coconut
- Panko Breadcrumbs
- Mayonnaise
- Red Potato
- Old Bay Seasoning
- Broccoli, florets
- Garlic
- Parsley
- Lemon
- Dijon Mustard

HELLO OLD BAY

The perfect combination of spices and seasoning to make your seafood dinners pop!

START HERE

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

In Step 3, starting the shrimp first creates the perfect flow to cook this recipe to perfection! Waiting to add the salmon in Step 4, allows the salmon to not over cook and dry out.

Bust Out

Garlic Press, Medium Bowl, 2 Baking Sheets, Parchment Paper, Small Bowl, Measuring Spoons, Strainer, Paper Towels, Zester, Large Non-Stick Pan, Shallow Dish

Ingredients

	2 Person	4 Person
Salmon Fillets	285 g	570 g
Shrimp	285 g	570 g
Shredded Coconut	¼ cup	½ cup
Panko Breadcrumbs	½ cup	1 cup
Mayonnaise	¼ cup	½ cup
Red Potato	300 g	600 g
Old Bay Seasoning	2 tbsp	4 tbsp
Broccoli, florets	227 g	454 g
Garlic	3 g	6 g
Parsley	7 g	14 g
Lemon	1	1
Dijon Mustard	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** 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.



1. ROAST POTATOES

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 tbsp oil** and **½ tbsp Old Bay seasoning** (dbl both for 4 ppl) on a parchment-lined baking sheet. Arrange in a single layer. Roast in **middle** of oven, until golden-brown, 25-28 min.



4. ROAST SALMON

While **shrimp** starts to cook, pat **salmon** dry with paper towels, then sprinkle over **remaining Old Bay seasoning** and drizzle over **½ tbsp oil** (dbl for 4 ppl). Add **salmon** to the other side of the same baking sheet and continue roasting, in **top** of oven, until cooked through, 10-12 min.***



2. MAKE COATING

While **potatoes** roast, heat a large non-stick pan over medium-high heat. When hot, add **coconut** to the dry pan. Toast, stirring often, until golden, 1-2 min. Transfer **coconut** to a shallow dish. Add a drizzle of **oil**, then **panko**, to the same pan. Toast, stirring often, until golden, 1-2 min. Transfer to the same shallow dish.



5. COOK BROCCOLI & PREP

While **salmon** cooks, cut **broccoli** into bite-sized pieces. Heat the same pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **broccoli**. Season with **salt** and **pepper**. Cook, stirring often, until tender-crisp, 5-6 min. Meanwhile, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Roughly chop **parsley**. Peel, then mince or grate **garlic**.



3. ROAST SHRIMP

Stir together **half the mustard**, **half of the remaining Old Bay seasoning** and **1 tbsp mayo** (dbl for 4 ppl) in a medium bowl. Drain, then pat **shrimp** dry with paper towels. Add **shrimp** to **mustard mixture** and toss to coat. Working with **one shrimp** at a time, press into **coconut mixture** to coat completely. Add **shrimp** on one side of another parchment-lined baking sheet. Roast in **top** of oven, until no pink remains, 13-15 min.**



6. FINISH AND SERVE

Combine **lemon zest**, **half the parsley**, **remaining mayo**, **remaining mustard**, **¼ tsp garlic**, **1 tbsp lemon juice** and **½ tsp sugar** (dbl all for 4 ppl) in a small bowl. Divide the **salmon**, **coconut shrimp**, **potatoes** and **broccoli** between plates. Sprinkle over **remaining parsley**. Serve with **lemon-parsley mayo** for dipping and squeeze over a **lemon wedge**, if desired.

Dinner Solved!

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