



# Salmon and Shrimp in Lemon-Caper Cream Sauce

with Roasted Potatoes and Arugula-Walnut Salad

Easter Special

35 Minutes



Salmon Fillets,  
skin-on  
250 g | 500 g



Shrimp  
285 g | 570 g



Garlic, cloves  
2 | 4



Dijon Mustard  
1 ½ tsp | 3 tsp



Cream  
113 ml | 237 ml



Capers  
30 g | 60 g



White Cooking  
Wine  
4 tbsp | 8 tbsp



Lemon  
1 | 2



Parsley  
7 g | 14 g



Arugula and  
Spinach Mix  
56 g | 113 g



Yellow Potato  
350 g | 700 g



Walnuts,  
chopped  
28 g | 56 g

**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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Ingredient quantities 56 g | 113 g  
2 person | 4 person

1



### Roast potatoes

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

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min.
- When done, transfer **potatoes** to the large bowl with **garlic butter** (**NOTE**: You'll make this in step 3). Toss to coat.

2



### Prep and make dressing

- Meanwhile, peel, then mince or grate **garlic**.
- Drain, then rinse **capers**. Pat dry with paper towels.
- Juice **lemon**.
- Finely chop **parsley**.
- Add **2 tsp** (4 tsp) **lemon juice**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Heat a large non-stick pan over medium heat.
- Pat **salmon** dry with paper towels.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

3



### Toast walnuts and make garlic butter

- When hot, add **walnuts** to the dry pan.
- Toast, stirring occasionally, until golden-brown, 4-5 min. (**TIP**: Keep your eye on walnuts so they don't burn!)
- Transfer **toasted walnuts** to a small bowl.
- Reheat the same pan over medium.
- Add **1 tbsp** (2 tbsp) **butter**, then **half the garlic**. Swirl the pan until fragrant and **butter** melts, 30 sec.
- Transfer **garlic butter** to another large bowl, then add **half the parsley**. Set aside until **potatoes** are finished roasting.

4



### Roast salmon and cook shrimp

- Arrange **salmon** on a parchment-lined baking sheet, skin-side down.
- Season with **salt** and **pepper**, then drizzle **½ tbsp** (1 tbsp) **oil** over top.
- Roast in the **top** of the oven until cooked through, 8-10 min.\*\*
- Meanwhile, reheat the same pan over medium-high.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Season with **salt** and **pepper**.
- Cook, flipping halfway through, until **shrimp** just turn pink, 2-3 min.\*\* Transfer to a plate.

5



### Cook lemon-caper cream sauce

- Reheat the same pan over medium.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **capers** and **remaining garlic**.
- Cook, stirring often, until fragrant, 30 sec.
- Add **cooking wine** and **1 tsp** (2 tsp) **lemon juice**. Simmer, stirring occasionally, until **mixture** reduces by half, 1-2 min.
- Add **cream**, **Dijon** and **¼ tsp** (½ tsp) **sugar**. Return to a simmer, stirring occasionally, until **sauce** thickens slightly, 3-4 min.
- Add **shrimp** and **remaining parsley** to the pan.
- Cook, stirring occasionally, until **shrimp** are warmed through, 30 sec. Season with **salt** and **pepper**, to taste.

6



### Finish and serve

- Add **arugula and spinach mix** to the bowl with **dressing** (from step 2), then toss to combine.
- Divide **potatoes**, **salmon** and **salad** between plates.
- Spoon **shrimp and lemon-caper cream sauce** over **salmon**.
- Sprinkle **toasted walnuts** over **salad**.

\*\* Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively.



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