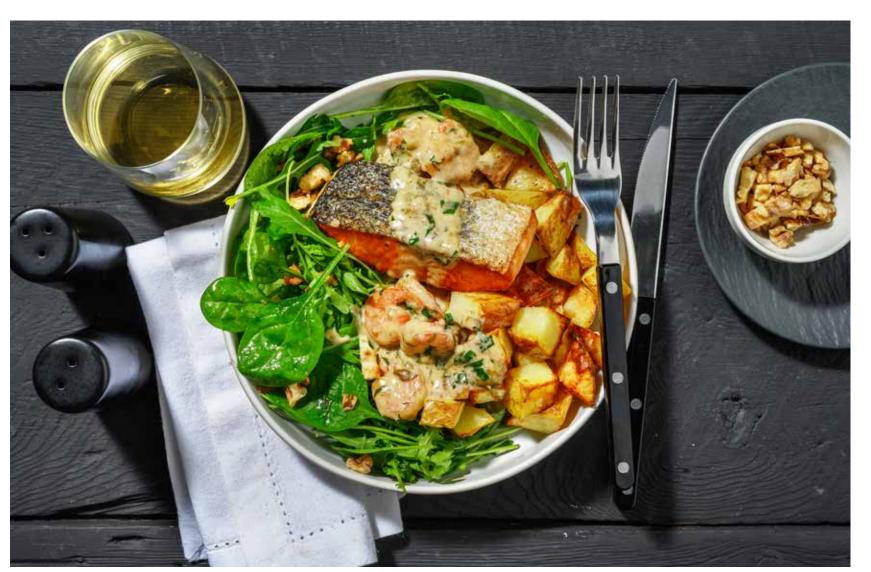


Salmon and Shrimp in Lemon-Caper Cream Sauce

with Roasted Potatoes and Arugula-Walnut Salad

Easter Special

35 Minutes





Salmon Fillets, skin-on



250 g | 500 g

285 g | 570 g





Garlic, cloves



Diion Mustard 1 ½ tsp | 3 tsp





Capers 113 ml | 237 ml 30 g | 60 g







White Cooking Wine 4 tbsp | 8 tbsp

1 | 2





7 g | 14 g

Arugula and Spinach Mix 56 g | 113 g



Yellow Potato



Walnuts, chopped 350 g | 700 g 28 g | 56 g

Allengens 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. Cooking utensils | 2 baking sheets, measuring spoons, strainer, 2 large bowls, parchment paper, small bowl, measuring cups, whisk, large non-stick pan, paper towels



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-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 goldenbrown, 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.



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.



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.



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.



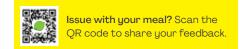
Cook lemon-caper cream sauce

- 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.



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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil