



# Salmon Bianca Flatbread

with Dill and Capers

**PRONTO** 35 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, skinless



10" white Tortilla



Shallot



Capers



Parmesan Cheese



Cream Cheese



Dill



Sour Cream

### HELLO TORTILLAS

Large tortillas make for the perfect crisp thin-crust flatbread!

## START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

### Bust Out

2 Baking Sheets, Aluminum Foil, Strainer, Paper Towels, Small Bowl, Measuring Spoons

### Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	283 g	566 g
10" white Tortilla	2	4
Shallot	50 g	100 g
Capers	30 g	60 g
Parmesan Cheese	¼ cup	½ cup
Cream Cheese	4 tbsp	8 tbsp
Dill	7 g	14 g
Sour Cream	6 tbsp	12 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.*



### 1. BROIL SALMON

Pat **salmon** dry with paper towels, then season with **salt** and **pepper**. Arrange **salmon** on a lightly oiled, foil-lined baking sheet. Drizzle over **2 tsp oil** (dbl for 4 ppl.) Season with **salt** and **pepper**. Broil in **middle** of oven, until **salmon** is cooked through, 7-8 min.\*\*



### 4. ASSEMBLE FLATBREAD

Carefully transfer the **cooked salmon** to a plate. Flake using a fork. While still on baking sheet, spread **cheese mixture** between **each toasted tortilla**. Sprinkle over **salmon, shallots, capers** and **Parmesan**.



### 2. PREP

While **salmon** broils, peel, then mince the **shallots**. Rinse the **capers** under **warm water** to dissolve **salt** then pat dry with paper towel. Roughly chop the **dill**. Add the **sour cream, cream cheese** and **half the dill** to a small bowl. Stir to combine. Set aside.



### 5. BROIL FLATBREAD

Broil in **middle** of oven, until **cheese** melts, 2-3 min.



### 3. TOAST TORTILLA

On another baking sheet, arrange **tortillas**. (**NOTE:** It's ok if they overlap!). Broil in the **bottom** of oven until golden-brown, 2-3 min per side. (**TIP:** Keep an eye on tortillas so they do not burn!) Set aside.



### 6. FINISH AND SERVE

Cut the **flatbreads** into quarters. Sprinkle over the **remaining dill**. Season with **salt** and **pepper**.

## Dinner Solved!

### Contact

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