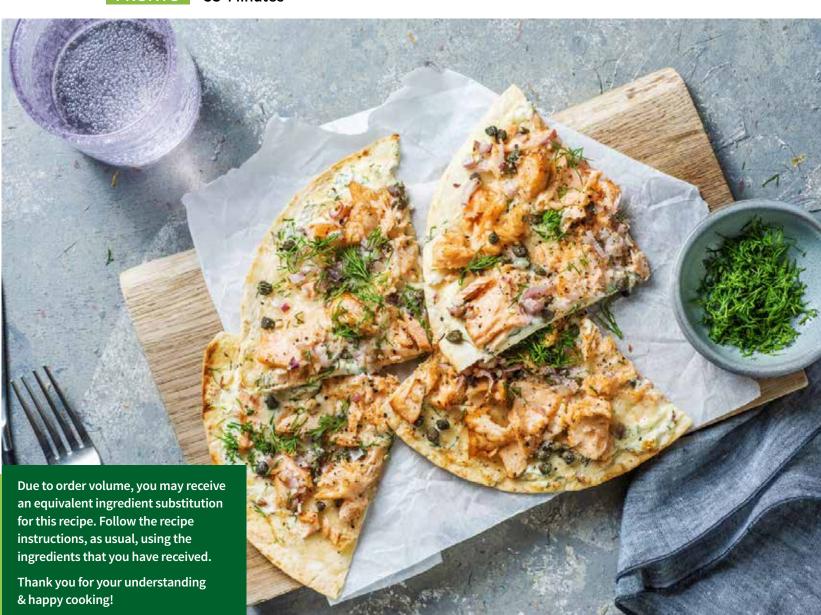


Salmon Bianca Flatbread

with Dill and Capers

PRONTO

35 Minutes







Salmon Fillets, skinless

10" white Tortilla







Shallot







Parmesan Cheese







Dill

Sour Cream

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

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 4ppl.) Season with **salt** and **pepper**. Broil in **middle** of oven, until **salmon** is cooked through, 7-8 min.**



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.



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 it do not burn!) Set aside.



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**.



5. BROIL FLATBREAD

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



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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hello@hellofresh.ca
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^{**} Cook to a minimum internal temperature of 70°C/158°F, as size may vary.