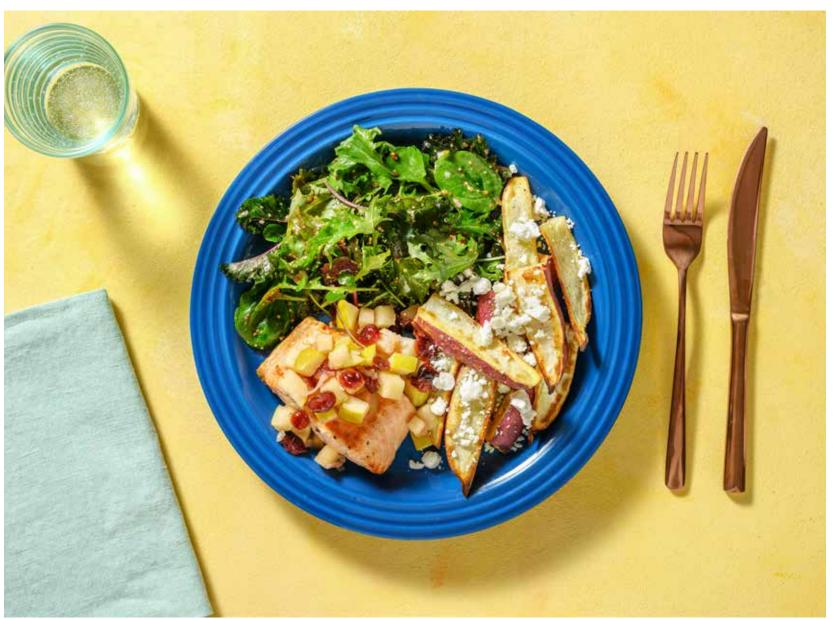


Speedy Salmon and Warm Cranberry Relish

with Roasted Potatoes and Feta Crumble

20-min







Salmon Fillets,

Red Potato





Granny Smith Apple

Dried Cranberries





Shallot

Red Wine Vinegar





Feta Cheese, crumbled

Spring Mix





Garlic Puree

Whole Grain Mustard

HELLO CRANBERRY-APPLE RELISH

Start here

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

Bust out

2 Baking sheets, measuring spoons, silicone brush, large bowl, parchment paper, small pot, whisk, paper towels, small bowl

Inaredients

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	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Red Potato	360 g	720 g
Granny Smith Apple	1	2
Dried Cranberries	⅓ cup	½ cup
Shallot	50 g	100 g
Red Wine Vinegar	1 tbsp	2 tbsp
Feta Cheese, crumbled	⅓ cup	½ cup
Spring Mix	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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.



Roast potato wedges

Cut potatoes into 1/2-inch wedges. Add potatoes and 1 tbsp oil (dbl for 4 ppl) to a parchment-lined baking sheet. Season with salt and pepper, then toss to coat. Roast potato wedges in the middle of the oven until golden-brown and tender, 17-18 min.



Prep

Meanwhile, peel, then finely chop **shallot**. Core, then cut apple into 1/4-inch pieces.



Roast salmon

Pat **salmon** dry with paper towels. Combine garlic puree and ½ tbsp oil (dbl for 4 ppl) in a small bowl. Brush garlic oil all over salmon flesh. Season with salt and pepper. Arrange salmon on another parchment-lined baking sheet, skin-side down. Roast in the **top** of the oven until cooked through, 10-12 min.**



Cook cranberry-apple relish

Meanwhile, heat a small pot over medium heat. When hot, add 1 tbsp butter (dbl for 4 ppl), then apples, dried cranberries, half the shallots, half the vinegar, 1 tsp sugar and 2 tbsp water (dbl both for 4 ppl). Cook, stirring often, until apples soften, 6-8 min. Remove the pot from heat.



Make dressing

Meanwhile, whisk together mustard, remaining vinegar and 2 tbsp oil (dbl for 4 ppl) in a large bowl. Season with salt and pepper. Add spring mix and remaining shallots, then toss to coat.



Finish and serve

Divide salmon, potato wedges and salad between plates. Sprinkle feta over potato wedges. Spoon cranberry-apple relish over salmon.

Dinner Solved!

Contact

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