



Speedy Salmon and Warm Cranberry Relish

with Roasted Potatoes and Feta Crumble

20-min



Salmon Fillets,
skin-on



Sous Vide Potatoes



Granny Smith Apple



Dried Cranberries



Shallot



Red Wine Vinegar



Feta Cheese,
crumbled



Spring Mix



Garlic Puree



Whole Grain Mustard

HELLO CRANBERRY-APPLE RELISH

Fresh apples and tart cranberries combine for a super fruity relish!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Sous Vide Potatoes	280 g	560 g
Granny Smith Apple	1	2
Dried Cranberries	¼ cup	½ cup
Shallot	50 g	100 g
Red Wine Vinegar	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ 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

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

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.

Contact

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1



Roast potatoes

- Pat **potatoes** dry with paper towels.
- 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 **potatoes** in the **middle** of the oven until golden-brown and tender, 14-15 min.

4



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.

2



Prep

- Meanwhile, peel, then finely chop **shallot**.
- Core, then cut **apple** into ¼-inch pieces.

5



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 combine.

3



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. **

6



Finish and serve

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

Dinner Solved!