



# Valentine's Salmon en Croûte

with Spinach Salad in Caper Vinaigrette

Valentine's Day 40 Minutes



Salmon Fillets



Puff Pastry



Baby Spinach



Shallot



Dill



Cream Cheese



Lemon



Arugula and Spinach Mix



Sweet Bell Pepper



Capers



Garlic

HELLO EN CROÛTE

Means "baked in a pastry crust" in french!

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, medium bowl, microplane/zester, measuring spoons, rolling pin, silicone brush, strainer, parchment paper, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets	285 g	570 g
Puff Pastry	340 g	680 g
Baby Spinach	113 g	227 g
Shallot	50 g	100 g
Dill	7 g	14 g
Cream Cheese	3 tbsp	6 tbsp
Lemon	1	2
Arugula and Spinach Mix	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Capers	15 g	30 g
Garlic	3 g	6 g
Unsalted Butter*	1 tbsp	2 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.*

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## Prep

Unroll the **puff pastry** on a parchment-lined baking sheet. Place another piece of parchment on top. With a rolling pin, roll the **pastry** to create a 14x10-inch rectangle, then cut in half (use 2 baking sheets for 4 ppl). Cover with plastic and refrigerate. Peel, then finely chop **shallot**. Finely chop **dill**. Zest, then juice **lemon**. Stir together **½ tsp lemon juice**, **½ tsp lemon zest**, **1 ½ tbsp dill** (dbl all for 4 ppl) and **cream cheese** in a medium bowl.



## Bake en croûte

Seal the **pastry** by gently pressing a fork along the edges, creating a ½-inch border. Cut two small slits on the **pastry tops** for venting. Brush **pastry surfaces** with **½ tbsp of oil** (dbl for 4 ppl). Bake in the **top** of the oven until **salmon** is cooked through and **pastry** is golden, 22-26 min.\*\*



## Cook spinach

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring, until softened, 1-2 min. Add **spinach** and season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl). Cook until **spinach** is completely wilted and moisture is absorbed, 3-5 min. Transfer **spinach** to bowl with **cream cheese mixture** and stir to combine.



## Salad prep

While the **en croûte** bakes, core, then cut **pepper** into ¼-inch slices. Peel and mince or grate **garlic**. Rinse **half the capers** (all for 4 ppl), then pat dry with paper towels and finely chop. Whisk together **capers**, **garlic**, **1 tbsp lemon juice**, **½ tsp lemon zest** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl. Season with **salt** and **pepper**



## Prep en croûte

Pat **salmon** dry with paper towels, then season with **salt** and **pepper**. Working on the baking sheet, place one piece of **salmon** on the top half of **one pastry piece**, leaving a ½-inch border around the top and sides. Divide and spread **spinach mixture** over the **salmon**. Brush the borders lightly with a little **water**, then fold the bottom of the **pastry** over the **salmon** so **pastry edges** meet. Repeat with **remaining salmon** and **pastry**.



## Finish and serve

Add **peppers** and **arugula and spinach mix** to the bowl with the **vinaigrette**, then toss to combine. Cut **salmon en croûte** in half and divide between plates. Serve **salad** alongside.

## Dinner Solved!