



TROUT WITH PISTACHIO-SCALLION GREMOLATA

plus Red Pepper Glaze, Garlic Herb Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



6 oz | 12 oz
Green Beans



1 | 2
Red Pepper Jam



1 | 2
Lemon



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



16 oz | 32 oz
Potatoes*



2 | 4
Scallions



10 oz | 20 oz
Steelhead Trout
Contains: Fish



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

STEELHEAD TROUT

Get ready to reel in your new favorite fish!
These fillets resemble salmon in appearance,
flavor, and texture.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790



MAIN SQUEEZE

Adjust the gremolata to taste, adding more lemon for acidity and more salt or scallions for aromatic depth—you're the chef!

BUST OUT

- Zester
- Small bowl
- 2 Baking sheets
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds (**no need to peel**). Trim **green beans** if necessary. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **pistachios**. Zest and quarter **lemon**.



4 MAKE GREMOLATA

- Meanwhile, in a small bowl, combine **pistachios, scallion greens, 1 TBSP olive oil (2 TBSP for 4 servings), juice from one lemon wedge (two wedges for 4), a pinch of salt**, and as much **lemon zest** as you like. Set aside until ready to serve.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 18-20 minutes.



5 FINISH POTATOES

- Once **potatoes** are done, carefully transfer to a medium bowl. Add **remaining garlic herb butter** and toss to coat.



3 ROAST TROUT & GREEN BEANS

- While potatoes roast, pat **trout*** dry with paper towels; season with a **big pinch of salt** and **pepper**.
- Place trout, skin sides down, on one side of a second **lightly oiled** baking sheet. Spread tops with **red pepper jam**.
- Toss **green beans** and **scallion whites** on empty side of sheet with **half the garlic herb butter, salt, and pepper (it's OK if the butter is chunky, it'll melt and coat the veggies as they cook)**.
- Roast on top rack until trout is cooked through and green beans are browned and tender, 10-12 minutes.



6 SERVE

- Divide **potato rounds, trout, and green beans** between plates. Top trout with **gremolata**; serve with **remaining lemon wedges** on the side.

*Trout is fully cooked when internal temperature reaches 145°.