

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Carrots



1 | 2 Lemon



10 oz | 20 oz Salmon Contains: Fish

Shallot

Dill

4 oz | 8 oz

Pillsbury[™] Original

Crescent Rolls
Contains: Wheat

2 TBSP | 4 TBSP

Crème Fraîche

Contains: Milk





2 oz | 4 oz Mixed Greens



% oz | 1 oz Sliced Almonds Contains: Tree Nuts



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

HELLO

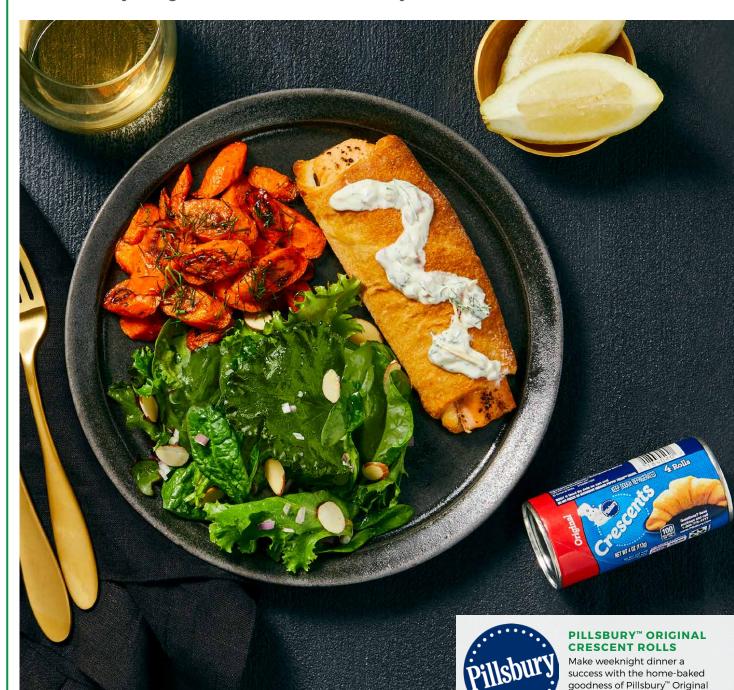
CRESCENT WRAPPED

Our spin on the classic French en croûte (also known as "in a crust"!)

FANCY & FLAKY CRESCENT-WRAPPED SALMON

with Pillsbury™ Original Crescent Rolls & Creamy Dill Sauce

PREP: 10 MIN COOK: 40 MIN CALORIES: 860



Crescent Rolls-a hit with even

the pickiest of eaters.



CRUNCH TIME

To enhance flavor and crunch. toast the almonds in a small dry pan over medium heat, stirring often. 2-3 minutes.

BUST OUT

- Peeler
- Paper towels
- Zester
- Small bowl
- Baking sheet
- Large bowl
- Rolling pin
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 TBSP | 2 TBSP)



1 PREP & START CARROTS

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Roughly chop dill. Halve, peel, and mince half the shallot (all for 4). Zest and quarter lemon.
- Toss carrots on one side of a baking sheet with a large drizzle of oil, a pinch of salt, and pepper. (Spread carrots across entire baking sheet for 4.) Roast on top rack for 10 minutes. (You'll add more to the sheet in Step 4.)



2 PREP DOUGH

- Unroll Pillsbury™ Original Crescent Rolls on a **floured** work surface: separate into two rectangles (vou'll have four rectangles for 4 servings), keeping the short sides facing you. TIP: The rectangles will be perforated-keep them together as best you can.
- Using a rolling pin, roll each dough rectangle until 1/8 inch thick, pinching the diagonal seam together and rolling over it to seal.



3 ASSEMBLE SALMON

- Pat salmon* dry with paper towels and season all over with salt and pepper.
- Using the back of a spoon, evenly spread Dijon over dough rectangles. Place salmon horizontally, skin sides up, in the center of each rectangle.
- · Carefully fold top and bottom edges of dough over salmon, leaving ends open.



4 FINISH SALMON & CARROTS

- Once carrots have roasted 10 minutes. remove sheet from oven. Lightly coat seam sides of wrapped salmon with oil (a pastry brush works great here!).
- Place wrapped salmon, seam sides down and at least 2 inches apart, on opposite side of baking sheet. (For 4 servings, leave carrots roasting; place salmon on a second baking sheet and roast on middle rack.)
- Return to top rack and roast until salmon is cooked through, pastry is golden brown, and carrots are tender, 10-12 minutes more



5 MIX SAUCE

- Meanwhile, in a small bowl, combine crème fraîche, half the dill, 1 TBSP minced shallot (2 TBSP for 4 servings), and as much lemon zest as you like. Season with a pinch of salt and pepper.
- Add water 1 tsp at a time until mixture reaches a drizzling consistency. Refrigerate until ready to serve.



6 TOSS SALAD

- In a large bowl, whisk together juice from half the lemon 1 TBSP olive oil (2 TBSP for 4 servings), a pinch of salt, and pepper.
- · Add mixed greens, almonds, and remaining minced shallot; toss until well coated.



7 FINISH & SERVE

- Divide salmon, carrots, and salad between plates.
- Sprinkle **remaining dill** over carrots. Top salmon with creamy dill sauce; squeeze remaining lemon wedges over top. Serve.