



# FANCY & FLAKY CRESCENT-WRAPPED SALMON

with Pillsbury™ Original Crescent Rolls & Creamy Dill Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 | 1  
Shallot



¼ oz | ½ oz  
Dill



1 | 2  
Lemon



10 oz | 20 oz  
Salmon  
Contains: Fish



4 oz | 8 oz  
Pillsbury™ Original  
Crescent Rolls  
Contains: Wheat



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 tsp | 8 tsp  
Dijon Mustard



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



2 oz | 4 oz  
Mixed Greens



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



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THERE TOO. SCAN HERE TO GET HELP!

HELLO

## CRESCENT WRAPPED

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 860



### PILLSBURY™ ORIGINAL CRESCENT ROLLS

Make weeknight dinner a success with the home-baked goodness of Pillsbury™ Original Crescent Rolls—a hit with even the pickiest of eaters.





# HELLO FRESH

## 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
- Zester
- Baking sheet
- Rolling pin
- Paper towels
- Small bowl
- Large bowl
- 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 (**you'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 ⅛ 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.

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\*Salmon is fully cooked when internal temperature reaches 145°.