

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



1/4 oz | 1/4 oz Thyme



½ oz | 1 oz Pecans **Contains: Tree Nuts** 



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



2 tsp | 4 tsp Honey



2 tsp | 4 tsp Dijon Mustard



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



10 oz | 20 oz Steelhead Trout Contains: Fish



Apple



Lemon



2 oz | 4 oz Mixed Greens



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

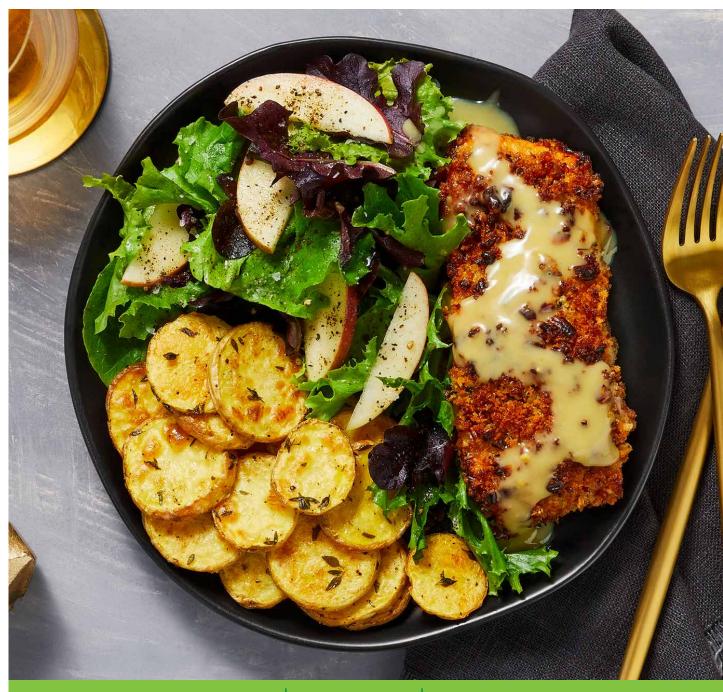
# **HELLO**

# **HONEY MUSTARD SAUCE**

This creamy sauce serves as a delicious binder for the crispy pecan crust.

# **PECAN-CRUSTED TROUT**

with Apple-Studded Salad & Thyme-Roasted Potatoes



PREP: 10 MIN COOK: 35 MIN CALORIES: 950



# (CI)TRUST US

When making your salad, squeeze the lemon over the apple slices before tossing to add flavor and prevent them from browning.



- 2 Baking sheets Paper towels
- Medium bowl Large bowl
- · 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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#### 1 PREP

- · Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Cut **potatoes** into ¼-inch-thick rounds. Strip thyme leaves from stems; roughly chop leaves until you have 2 tsp. Finely chop **pecans** or crush in their bag with a heavy-bottomed pan or rolling pin.



## **2 ROAST POTATOES**

- Lightly oil a baking sheet. Toss potatoes on sheet with a drizzle of oil, half the chopped thyme, salt, and pepper.
- Roast on top rack for 12 minutes (you'll start the trout then).



## **3 MAKE CRUST & SAUCE**

- While potatoes roast, place 2 TBSP butter (3 TBSP for 4 servings) in a medium microwave-safe bowl. Microwave until melted. 30 seconds. Let cool slightly, then stir in **pecans**, panko, remaining chopped thyme. and a pinch of salt and pepper.
- In a small bowl, combine honey, mustard, and mayonnaise.



## **4 ROAST FISH**

- Pat **trout\*** dry with paper towels; season with salt and pepper. Drizzle skin sides with oil: rub to coat.
- · Once potatoes have roasted 12 minutes, place trout, skin sides down, on a second baking sheet. Reserve half the honev mustard sauce in a second small bowl for serving: evenly spread tops with a thin layer of remaining honey mustard sauce. Mound tops with pecan mixture, pressing firmly to adhere.
- Transfer **potatoes** to middle rack and place trout on top rack. Roast until trout is cooked through, pecan crust is golden brown, and potatoes are golden brown, 10-12 minutes.



# **5 MAKE SALAD**

- Meanwhile, halve, core, and thinly slice apple. Quarter lemon.
- In a large bowl, combine mixed greens, apple, a large drizzle of olive oil, and as much lemon juice as you like. Season with salt and pepper.



## 6 SERVE

• Divide trout, potatoes, and salad between plates. Drizzle trout with reserved honey mustard sauce and serve.