



ZESTY SALMON & GUACAMOLE GRAIN BOWLS

FAST & FRESH

Cilantro-Lime Tomato Salad & Lime Crema

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Zester
- Paper towels
- Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)



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CALORIES: 700

1 PREP



2 | 4
Tomatoes



1 | 1
Lime



¼ oz | ½ oz
Cilantro

- Wash and dry produce.
- Cut **tomatoes** into half-moons. Zest and quarter **lime**. Roughly chop **cilantro**.
- In a small bowl, mix **tomatoes**, **juice from one lime wedge** (two wedges for 4), a **pinch of salt**, **pepper**, and as much **cilantro** as you like. Set aside, tossing occasionally, until ready to serve.



2 SIZZLE



10 oz | 20 oz
Salmon
Contains: Fish



1 TBSP | 2 TBSP
Fajita Spice Blend

- Pat **salmon*** dry; season all over with **Fajita Spice Blend**, **salt**, and **pepper**.
- Drizzle **oil** in a hot large pan. Cook **salmon**, skin sides down, until skin is crisp, 5-7 minutes. Flip; cook until cooked through, 1-2 minutes more. Transfer to a plate to rest. **TIP: While salmon cooks, move to Step 3!**



3 ZAP



1 | 2
Microwavable
Grain Blend
Contains: Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk

- Massage **grain blend** in package to break up grains; partially open package. Microwave until warmed through, 90 seconds. **TIP: Microwave times may vary. Be careful when handling and opening the pouch.**
- Fluff grains with a fork and add **juice from one lime wedge** (two wedges for 4), **salt**, and **pepper**. Stir to combine.
- In a second small bowl, combine **sour cream** and as much **lime zest** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



4 SERVE



4 TBSP | 8 TBSP
Guacamole

- Serve **salmon** with **tomato salad**, **grain blend**, and **guacamole**. Drizzle **salmon** with **crema**. Serve with any **remaining lime wedges** on the side.



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