



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**

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



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



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**SALMON BANH MI BAGUETTES**

Spicy Slaw & Cucumber Spears

**FAST & FRESH**

BOX TO PLATE: 15 MINUTES



**CALORIES: 820**

### 1 SIZZLE



10 oz | 20 oz  
Salmon  
Contains: Fish



1 oz | 2 oz  
Sweet Thai  
Chili Sauce

- Pat **salmon**\* dry and season all over with **salt** and **pepper**.
- Drizzle **oil** in a hot large pan. Add **salmon** to pan, skin sides down. Cook until skin is crisp and fish is almost cooked through, 5-7 minutes. Flip and cook until cooked through, 1-2 minutes more. **TIP: While the salmon cooks, move on to the rest of the recipe.**



- Once cooked, remove skin and discard; transfer **salmon** to a medium bowl. Using a fork, break **salmon** into pieces. Stir in **chili sauce**.

### 2 PREP



¼ oz | ½ oz  
Cilantro



1 | 2  
Mini Cucumber



1 | 1  
Lime

- Wash and dry produce.** Roughly chop **cilantro**. Quarter **lime**. Trim and quarter **cucumber** lengthwise into spears.



### 3 TOSS



4 oz | 8 oz  
Coleslaw Mix



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha

- In a second medium bowl, toss together **coleslaw mix**, **cilantro**, **mayonnaise**, **Sriracha**, a **squeeze of lime** (big squeeze for 4), **salt**, and **pepper**. **TIP: For a brighter flavor, add more lime.**



### 4 SERVE



2 | 4  
Demi-Baguettes  
Contains: Soy,  
Wheat

- Halve and toast **baguettes** until golden; fill with **salmon** and as much **spicy slaw** as you like.
- Serve with **cucumber spears** and any **remaining spicy slaw** on the side.



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