



BROWN SUGAR BOURBON SALMON

with Garlic Potatoes, Lemony Veggies & Toasted Pecans

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 Cloves | 4 Cloves
Garlic



6 oz | 12 oz
Green Beans



4 oz | 8 oz
Sugar Snap
Peas



2 | 4
Scallions



1 | 2
Lemon



10 oz | 20 oz
Salmon
Contains: Fish



10.8 g | 20.16 g
Brown Sugar
Bourbon Seasoning



1 oz | 2 oz
Pecans
Contains: Tree Nuts



2 TBSP | 4 TBSP
Maple Syrup



1 TBSP | 1 TBSP
Brown Sugar



1 | 2
Miso Sauce
Concentrate
Contains: Soy



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

*The ingredient you received may be a different color.

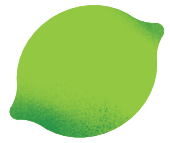
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BROWN SUGAR BOURBON SEASONING

A blend of savory smoke and sweetness adds irresistible flavor to salmon



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



HELLO FRESH

GO FISH

To ensure salmon success, heat your oil until shimmering, then add the fillets and let them do their thing (no poking or moving around!). The salmon skin will naturally release from the pan when the fish is ready to flip.

BUST OUT

- Zester
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Paper towels
- Medium pan
- Small bowl
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds (**no need to peel**). Peel and thinly slice **garlic**. Trim **green beans** if necessary. Trim and remove strings from **snap peas**. Trim **scallions**, then cut crosswise into ½-inch pieces. Zest and quarter **lemon**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of olive oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- In the last 5 minutes of cooking, remove sheet from oven and carefully add **garlic**; return to top rack until potatoes are golden brown.



3 CHAR VEGGIES

- Heat a **drizzle of oil** in a large pan over high heat. Add **green beans, snap peas, and scallions**; cook, stirring continuously, until charred and tender, 6-8 minutes.
- Turn off heat. Stir in **lemon zest** and season generously with **salt and pepper**. Transfer veggies to a plate. Wipe out pan.



4 COOK SALMON

- Pat **salmon*** dry with paper towels; season all over with **half the Brown Sugar Bourbon Seasoning (you'll use the rest later), salt, and pepper**.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add salmon, skin sides down, and cook until skin is crisp and fish is almost cooked through, 5-7 minutes. Flip and cook until fish is opaque and cooked through, 1-2 minutes more. Turn off heat; transfer to a plate.



5 TOAST PECANS

- While salmon cooks, heat a medium, dry pan over medium heat. Add **pecans** and cook, stirring occasionally, until golden and fragrant, 1-2 minutes.
- Turn off heat; transfer pecans to a small bowl.



6 MAKE GLAZE

- Add **maple syrup, miso sauce concentrate, half the brown sugar (all for 4 servings), remaining Brown Sugar Bourbon Seasoning, ¼ cup water (½ cup for 4), and juice from one lemon wedge (two wedges for 4)** to pan used for pecans. Return pan to medium-high heat. Add toasted **pecans**; cook, stirring occasionally, until sauce begins to thicken, 3-5 minutes.
- Remove from heat and stir in **1 TBSP butter (2 TBSP for 4)**. Season with **salt** to taste.



7 FINISH & SERVE

- Toss **veggies** with a **big squeeze of lemon juice**.
- Divide **salmon, veggies, and garlic potatoes** between plates. Spoon **glaze** over salmon. Serve with any **remaining lemon wedges** on the side.

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

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