CREAMY CHIVE SALMON

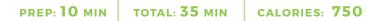
with Roasted Potato Wedges & Lemony Zucchini



- HELLO -

DIJON MUSTARD

This versatile French mustard adds a little special somethin' to creamy chive pan sauce.





Zucchini

Yukon Gold Potatoes Chives

Lemon



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Sour Cream (Contains: Milk)

Dijon Mustard

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START STRONG

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

- Zester Kosher salt
- Baking sheet
 Black pepper
- Large bowl
- Paper towels
- Large pan
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 3 TBSP) (Contains: Milk)

— INGREDIENTS —	
Ingredient 2-person 4-person	
• Yukon Gold Potatoes	s 12 oz 24 oz
Zucchini	1 2
Chives	¼ oz ¼ oz
• Lemon	1 2
 Salmon* 	10 oz 20 oz
Veggie Stock Concer	ntrate 1 2
 Dijon Mustard 	2 tsp 2 tsp
Sour Cream	4 TBSP 8 TBSP

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







PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. **Wash and** dry all produce. Cut potatoes into 1⁄2-inch-thick wedges. Trim and halve zucchini lengthwise; cut crosswise into 1⁄2-inch-thick half-moons. Mince chives. Zest and quarter lemon (quarter both lemons for 4).



4 COOK FISH Pat salmon dry with paper towels; season all over with salt and pepper. Heat 1 TBSP butter and 1 TBSP olive oil in a large pan over medium-high heat. Add salmon skin sides down and cook until browned and slightly crisp, 3-4 minutes. Flip and cook until fish is opaque and cooked through, 3-4 minutes more. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



2 ROAST POTATOES Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil, salt**, and **pepper**. (For 4 servings, spread out across sheet.) Roast on top rack for 10 minutes (we'll add the zucchini then).



MAKE SAUCE

Return same pan to medium-high heat. Add **stock concentrate**, half the **mustard** (all for 4 servings), juice from half the **lemon**, and 1⁄4 **cup water** (1⁄3 cup for 4). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in **sour cream**, half the **chives**, and **1 TBSP butter** (2 TBSP for 4). (**TIP:** If sauce seems too thick, add water 1 tsp at a time until it reaches a drizzling consistency.) Season with **salt** and **pepper**.



Z ROAST ZUCCHINI

Meanwhile, in a large bowl, toss **zucchini** with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Once **potatoes** have roasted 10 minutes, remove from oven; add zucchini to empty side of sheet. (For 4, leave potatoes roasting and add zucchini to a second baking sheet; roast on middle rack.) Return to oven until potatoes are golden brown and zucchini is lightly browned, 12-15 minutes more. Once zucchini is done, remove from oven; toss with **lemon zest**.



SERVE Divide salmon, potatoes, and zucchini between plates. Drizzle sauce over salmon. Garnish with remaining chives if desired. Serve with remaining lemon wedges on the side.

- ALLIUM-AZING

Can't get enough of this awesome sauce? Try making it again to top seared chicken.

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