



# 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.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 750



Yukon Gold Potatoes



Chives



Salmon  
(Contains: Fish)



Veggie Stock Concentrate



Zucchini



Lemon



Sour Cream  
(Contains: Milk)



Dijon Mustard



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

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Zucchini 1 | 2
- Chives ¼ oz | ½ oz
- Lemon 1 | 2
- Salmon\* 10 oz | 20 oz
- Veggie Stock Concentrate 1 | 2
- Dijon Mustard 2 tsp | 2 tsp
- Sour Cream 4 TBSP | 8 TBSP

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

## WINE CLUB

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## 1 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 ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-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).



## 5 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 **¼ cup water** (⅓ 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**.



## 3 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**.



## 6 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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