



DIJON ONION CRUNCH SALMON

over Lemony Broccoli Spaghetti

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



1 oz | 2 oz
Crispy Fried Onions
Contains: Wheat



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Salmon
Contains: Fish



1 tsp | 2 tsp
Garlic Powder



2 tsp | 4 tsp
Dijon Mustard



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



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HELLO

CRISPY FRIED ONIONS

Combined with Italian cheeses and pressed into salmon, the topping provides gentle crunch and savory flavor.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1160



STROKE OF GENIUS

In Step 3, we prefer to use a basting brush to coat the salmon with mustard, but if you don't have one, simply use the back of a spoon.

BUST OUT

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

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **heavily salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces. Finely crush **crispy onions** in their package (**TIP: Once crushed, crispy onions should resemble breadcrumbs**). Roughly chop **half the Italian cheese blend**. Zest and quarter **lemon (for 4 servings, zest one lemon and quarter both)**.



4 START SAUCE

- Heat empty pot used for pasta over medium heat. Add **1 cup reserved pasta cooking water (1½ cups for 4 servings)**, **cheese roux**, and **remaining garlic powder** and whisk until combined. Cook, whisking, until slightly thickened, 2-3 minutes.
- Reduce heat to medium low and whisk in **cream cheese** until melted and combined, 1 minute.



2 COOK PASTA & BROCCOLI

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, 7 minutes.
- Add **broccoli** to pot with pasta and cook until broccoli is bright green and tender and pasta is al dente, 2-4 minutes more.
- Reserve **1½ cups pasta cooking water (2 cups for 4 servings)**, then drain. (**Keep empty pot handy for making sauce.**)



5 FINISH SAUCE & PASTA

- To pot with **sauce**, add drained **spaghetti and broccoli**, **garlic herb butter**, **half the lemon zest**, **remaining Italian cheese blend**, **1 TBSP plain butter (2 TBSP for 4 servings)**, a **big squeeze of lemon juice**, and a pinch of **chili flakes**. Cook, stirring, until butter melts and pasta is coated in a creamy sauce, 1 minute. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Taste and season with **salt, pepper**, and more **lemon juice** if desired.



3 COOK SALMON

- While pasta cooks, in a small bowl, combine **crispy onions** and **chopped cheese**.
- Pat **salmon*** dry with paper towels and season all over with **half the garlic powder (you'll use the rest in the next step)**, **salt**, and **pepper**. Place salmon, skin sides down, on an **oiled** baking sheet; evenly brush tops with **mustard**. Mound with **crispy onion mixture**, pressing lightly to adhere. (**No need to coat the undersides.**)
- Roast salmon on top rack until crust is golden and salmon is cooked through, 8-10 minutes.



6 SERVE

- Divide **pasta** between bowls. Top with **salmon** and sprinkle with **remaining lemon zest** and a pinch of **chili flakes** if desired. Serve with **remaining lemon wedges** on the side.