

# **PEPITA-CRUSTED SALMON**

with Tomato-Feta Salad & Harissa-Roasted Sweet Potatoes



PREP: 10 MIN COOK: 40 MIN CALORIES: 1170

15



#### **HOT SHEET**

Want extra toasty sweet potatoes? Place baking sheet in preheating oven. Spuds sizzlin' on a hot sheet will get nice and crispy!

#### **BUST OUT**

• Whisk

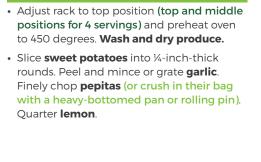
- Baking sheet
  Paper towels
- Medium bowl
- 2 Small bowls Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (6½ tsp | 11 tsp)
- Sugar
- Butter (1½ TBSP | 3 TBSP) Contains: Milk

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



**4 ROAST SALMON** 

skin sides with **oil**: rub to coat.

• Once sweet potatoes have roasted

12 minutes, remove sheet from oven.

• Pat salmon\* dry with paper towels and

season all over with salt and pepper. Drizzle

Carefully push sweet potatoes to one side

of sheet; place salmon, skin sides down, on empty side. (For 4 servings, transfer sweet

potatoes to middle rack; add salmon to

Evenly spread tops of salmon with a thin

layer of mustard; sprinkle with a pinch of

sugar and mound with pepita mixture,

 Roast on top rack until crust is golden brown and salmon is cooked through,

pressing firmly to adhere.

10-12 minutes.

a second sheet and roast on top rack.)

**1 PREP** 



#### 2 ROAST SWEET POTATOES

- Toss sweet potatoes on a lightly oiled baking sheet with a large drizzle of olive oil, half the oregano, ½ tsp harissa powder (¾ tsp for 4 servings) (or more if you want an extra kick!), and a big pinch of salt and pepper.
- Roast on top rack for 12 minutes (you'll add more to the sheet then).



#### **3 MAKE CRUST & SAUCE**

- While sweet potatoes roast, place garlic and 1½ TBSP butter (3 TBSP for 4 servings) in a medium microwave-safe bowl. Microwave until butter is melted, 30-45 seconds. Let cool slightly, then stir in pepitas, remaining oregano, 3 TBSP panko (6 TBSP for 4), and a pinch of salt and pepper.
- In a small bowl, combine mayonnaise, half the jam, ¼ tsp harissa powder (½ tsp for 4), and a squeeze of lemon juice. (Taste and add more harissa if you like.) If needed, add water 1 tsp at a time until mixture reaches drizzling consistency. Season with salt and pepper.



#### 6 SERVE

 Divide salmon, sweet potatoes, and salad between plates. Drizzle salmon with as much sauce as you like. Serve with remaining lemon wedges and any remaining sauce on the side.

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## 5 MAKE DRESSING & SALAD

- Meanwhile, in a second small bowl, whisk together **remaining jam**, 1½ **TBSP olive oil** (3 TBSP for 4 servings), **juice from one lemon wedge** (two wedges for 4), and a **pinch of salt and pepper**. TIP: For a tangier dressing, add another squeeze of **lemon juice**.
- Halve **tomatoes** lengthwise.
- In a large bowl, toss **mixed greens**, **feta**, and tomatoes with as much **dressing** as you like. Taste and season with **salt** and **pepper** if desired.