



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Fingerling Potatoes



1 | 2  
Shallot



1 | 1  
Lemon



1 | 2  
Orange



1 | 2  
Avocado



¼ oz | ¼ oz  
Chives



5 tsp | 5 tsp  
White Wine  
Vinegar



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



10 oz | 20 oz  
Salmon  
Contains: Fish



2 oz | 4 oz  
Mixed Greens



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts

## HELLO

### BEURRE BLANC

Translating to “white butter,” this French-style sauce starts with shallots cooked with vinegar and lemon before being whisked with ... you guessed it: Butter!

# SALMON IN LEMON BEURRE BLANC SAUCE

with Chive Roasted Fingerling Potatoes & Avocado Orange Salad



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 980





## STAY COOL

Why do we instruct you to use cold butter in step 3? It melts slower! Adding the butter gradually ensures that the sauce emulsifies (chefspeak for combines smoothly). To keep your sauce from separating, be sure to let each piece of butter melt before whisking in the next.

## BUST OUT

- Small bowl
- Baking sheet
- Small pot
- Whisk
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar
- Olive oil (2 TBSP | 4 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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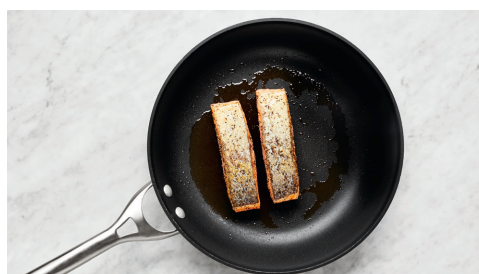
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\*Salmon is fully cooked when internal temperature reaches 145°.



### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Quarter **lemon**. Halve **potatoes** lengthwise. Halve, peel, and finely chop **shallot** until you have ¼ cup (½ cup for 4 servings). Halve **orange**; squeeze **juice** into a small bowl until you have 2 TBSP (4 TBSP for 4). Peel and dice remaining orange into ½-inch pieces. (TIP: Remove as much of the white pith as possible to reduce bitterness.) Halve, pit, and peel **avocado**; dice into ½-inch pieces. Squeeze **juice from one lemon wedge** over avocado and sprinkle with **salt**. (This will keep your avocado from turning brown!) Finely chop **chives**.



### 4 COOK SALMON

- Pat **salmon\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add salmon to pan, skin sides down. Cook until skin is crisp and fish is almost cooked through, 5-7 minutes.
- Flip and cook until cooked through, 1-2 minutes more. Remove pan from heat.



### 2 ROAST & SIMMER

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- While potatoes roast, in a small pot, combine **chopped shallot, juice from one lemon wedge, 2 tsp vinegar, ½ cup water**, and a **pinch of sugar**. (For 4 servings, use juice from two lemon wedges, 4 tsp vinegar, and ¾ cup water.) Bring to a simmer, then reduce heat to medium. Cook until about 2 TBSP liquid remains, 4-6 minutes. (For 4, simmer until about 3 TBSP liquid remains, 5-8 minutes.)



### 5 MAKE DRESSING & SALAD

- Whisk ½ tsp **vinegar** (1 tsp for 4 servings) and 2 TBSP **olive oil** (4 TBSP for 4) into bowl with **orange juice**. Season with **salt** and **pepper**. TIP: Add a squeeze of **lemon juice** if you like a tangier dressing!
- Combine **mixed greens, avocado**, and **diced orange** in a medium bowl (use a large bowl for 4). Toss with as much **dressing** as you like. Season with **salt** and **pepper**.



### 3 MAKE SAUCE

- While shallot mixture simmers, cut 2 TBSP **cold butter** into four pieces (4 TBSP into eight pieces for 4 servings).
- Once liquid has reduced in **shallot mixture**, reduce heat to low. Whisk in butter one piece at a time, melting each piece before adding the next, until sauce is pale and creamy.
- Remove pot from heat. Whisk in **crème fraîche** until combined. (TIP: If sauce seems too thick, add water 1 tsp at a time.) Season with **salt** (we used ½ tsp; 1 tsp for 4) and **pepper**. Cover to keep warm.



### 6 FINISH & SERVE

- Reheat **sauce** over low heat if needed. TIP: If sauce has thickened, add more water 1 tsp at a time.
- Divide **salmon, potatoes**, and **salad** between plates. Spoon sauce over salmon. Top salad with **walnuts**. Garnish salmon and potatoes with **chives**. Serve.

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