

INGREDIENTS

2 PERSON | 4 PERSON

Roma Tomato

Chicken Stock

Concentrate

1 TBSP | 1 TBSP Italian Seasoning

1 2

Lemon



2 | 2 Scallions



½ Cup | 1 Cup Israeli Couscous Contains: Wheat



10 oz | 20 oz Salmon Contains: Fish



1 | 2 Zucchini



2 TBSP | 4 TBSP Sour Cream Contains: Milk

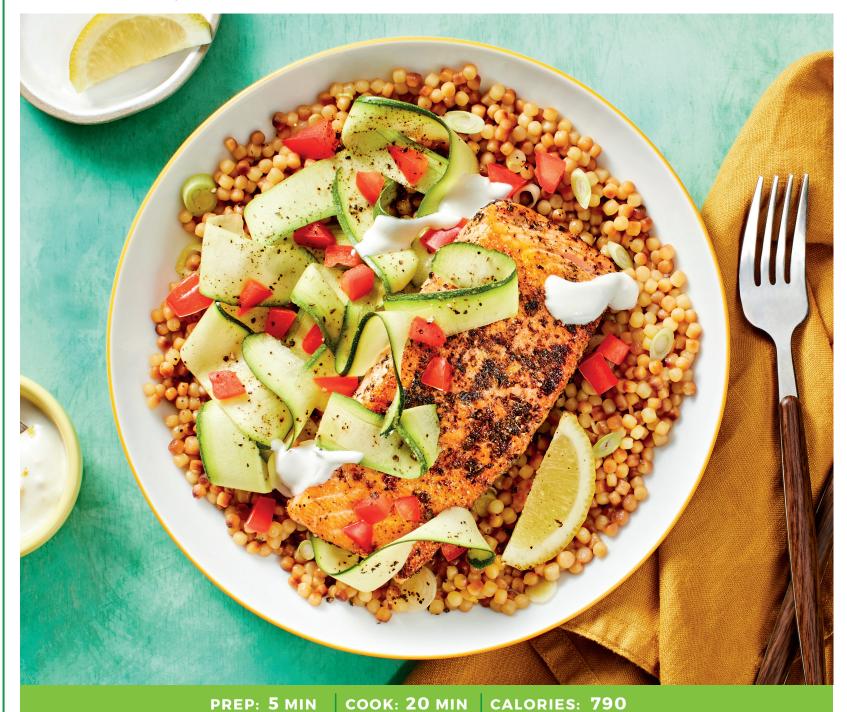
HELLO

LIMONE

Italian for "lemon," this versatile citrus adds brightness to savory salmon and couscous.

SALMON LIMONE

with Couscous, Italian Herbs & Zucchini Ribbon Salad



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GO FISH

Some quick tips to ensure crispyskinned salmon success:

- Take your fillets out of the fridge
 15-20 minutes before you prep.
 Room temperature salmon =
 more even cooking.
- 2) Heat your oil until shimmering, then add the fillets and let them do their thing (no poking or moving around!). The salmon skin will naturally release from the pan when the fish is ready to flip.

BUST OUT

- Medium pot
- · Paper towels
- Large pan
- Peeler
- Zester
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP)

 Contains: Milk

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1 PREP

- Wash and dry all produce.
- Trim and thinly slice scallions, separating whites from greens. Dice tomato.



2 COOK COUSCOUS

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a medium pot over medium-high heat. Add couscous; cook, stirring occasionally, until lightly toasted, 2-3 minutes.
- Pour in ¾ cup water (1½ cups for 4)
 and stock concentrate. Bring to a
 boil, then cover and reduce to a low
 simmer. Cook until couscous is al
 dente. 6-8 minutes.
- Drain any excess liquid if necessary. Cover pot and set aside.



3 COOK FISH

- While couscous cooks, pat salmon*
 dry with paper towels. Season all
 over with 1 tsp Italian Seasoning
 (2 tsp for 4 servings), salt, and pepper.
 (Be sure to measure the seasoning; we sent more.)
- Heat 1 TBSP butter and 1 TBSP olive oil in a large, preferably nonstick, pan over medium-high heat. Add salmon skin sides down and cook until skin is crispy, 5-7 minutes. Flip and cook until fish is opaque and cooked through, 1-2 minutes more.
- Remove from pan and set aside.



4 MAKE SALAD

- Meanwhile, using a peeler, shave zucchini lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Zest and quarter lemon.
- In a medium bowl, combine scallion greens, tomato, and zucchini ribbons.
 Add a large drizzle of olive oil and juice from half the lemon. Season with salt and pepper and toss to combine.



5 MIX & FLUFF

- In a small bowl, combine sour cream,
 ½ tsp lemon zest (½ tsp for
 4 servings), salt, and pepper. Add
 water 1 tsp at a time until mixture
 reaches a drizzling consistency.
- Fluff couscous with a fork; stir in scallion whites and remaining lemon zest. Season with salt and pepper.



6 SERVE

 Divide couscous between bowls or plates; top with salmon and salad.
 Drizzle crema over everything. Serve with remaining lemon wedges on the side

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

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