



## INGREDIENTS

2 PERSON | 4 PERSON



**3 | 6**  
Seafood Stock  
Concentrates  
Contains: Fish,  
Shellfish



**2 | 4**  
Scallions



**2 Cloves | 4 Cloves**  
Garlic



**¾ Cup | 1½ Cups**  
Arborio Rice



**6 oz | 12 oz**  
Green Beans



**10 oz | 20 oz**  
Salmon  
Contains: Fish



**½ oz | 1 oz**  
Sliced Almonds  
Contains: Tree Nuts



**¼ oz | ½ oz**  
Parsley



**1 | 2**  
Lemon



**4 oz | 8 oz**  
Peas



**1 oz | 2 oz**  
Cheese Roux  
Concentrate  
Contains: Milk



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk

## HELLO

### ALMOND GREMOLATA

Our fresh take on the herby Italian topping—here we add almonds to the traditional mix of parsley, garlic, and lemon (and use lemon juice instead of lemon zest).

# SALMON OVER RISOTTO PRIMAVERA

with Green Beans, Almond Gremolata & Lemon

PREMIUM PICKS



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1180





## SIMPLY THE ZEST

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

- Medium pot
- Small bowl
- Large pan
- Aluminum foil
- Baking sheet
- Paper towels
- Zester
- Kosher salt
- Black pepper
- Olive oil (8 tsp | 14 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

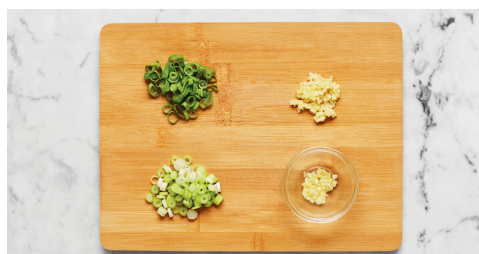
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\*Salmon is fully cooked when internal temperature reaches 145°.



## 1 SIMMER STOCK & PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- In a medium pot, combine **stock concentrates, 4 cups water (8 cups for 4),** and a **pinch of salt.** Bring to a simmer, then reduce heat to low.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**; reserve a generous pinch in a small bowl.



## 4 MAKE GREMOLATA

- Finely chop **almonds**. Finely chop **parsley**. Zest and quarter **lemon**.
- To bowl with **reserved garlic**, add almonds, parsley, a **squeeze of lemon juice**, and **2 TBSP olive oil**. (For 4 servings, use a **big squeeze of lemon juice** and **4 TBSP olive oil**). Stir to combine. Season with **salt** and **pepper**. Set aside.



## 2 MAKE RISOTTO

- Heat a **large drizzle of olive oil** in a large pan over medium heat. Add **rice, scallion whites,** and **remaining garlic**. Cook, stirring, until scallion whites and garlic are fragrant and rice is translucent, 1-2 minutes.
- Add **1 cup stock** and a **big pinch of salt**; stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 18-20 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid. Add pinches of salt throughout to make sure risotto is well-seasoned.**



## 5 FINISH RISOTTO

- In the last 2-3 minutes of cooking risotto, add **peas** and roasted **green beans** to pan with **risotto**; stir to combine.
- Once risotto is done, reduce heat to low. Stir in **cheese roux, lemon zest, ¼ cup water (½ cup for 4 servings),** and a **big squeeze of lemon juice** until combined.
- Stir in **scallion greens, half the Parmesan,** and **2 TBSP butter (4 TBSP for 4)** until melted and combined. Season generously with **salt** and **pepper**. **TIP: If risotto seems dry, stir in a few splashes of hot water.**



## 3 ROAST BEANS & SALMON

- Trim and slice **green beans** on a diagonal into 1½-inch pieces. Toss on one side of a **lightly oiled, foil-lined** baking sheet with a **drizzle of oil, salt,** and **pepper (for 4 servings, spread out across the entire sheet)**. Roast on top rack for 3 minutes (**you'll add the salmon then**).
- Meanwhile, pat **salmon\*** dry with paper towels and season all over with **salt** and **pepper**. Once green beans have roasted 3 minutes, remove sheet from oven. (**For 4, leave green beans roasting; add salmon to a second, lightly oiled, foil-lined sheet and roast on middle rack.**) Carefully add salmon, skin sides down, to empty side of sheet.
- Return to top rack until salmon is cooked through and green beans are lightly browned, 8-10 minutes.



## 6 SERVE

- Divide **risotto** between bowls; top with **salmon**. Spoon **gremolata** over salmon. Sprinkle with **remaining Parmesan** and serve.

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