



Baked Salmon and Chips

with Pickle Tartar Sauce and Snap Peas

35 Minutes



Salmon Fillets,
skinless



Russet Potato



Mayonnaise



Dill



Dill Pickle, sliced



Lemon



Sugar Snap Peas



Garlic



Worcestershire
Sauce

HELLO FISH AND CHIPS

Make a pub-worthy meal in your own kitchen

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, measuring spoons, zester, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	285 g	570 g
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Dill	7 g	7 g
Dill Pickle, sliced	90 ml	180 ml
Lemon	1	1
Sugar Snap Peas	113 g	227 g
Garlic	6 g	12 g
Worcestershire Sauce	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Roast potatoes

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt**. Roast in the **bottom** of the oven, until golden-brown, 25-28 min.



Prep

While **potatoes** roast, pat the **pickles** dry with paper towels, then finely chop. Finely chop **dill**. Zest, then cut **lemon** into wedges. Trim **snap peas**. Peel, then mince or grate **garlic**. Pat **salmon** dry with paper towels.



Make tartar sauce

Stir together **pickles**, **mayo**, **lemon zest**, **half the Worcestershire sauce** and **half the dill** in a small bowl. Season with **pepper**.



Bake salmon

Arrange **salmon** on a lightly oiled, foil-lined baking sheet. Drizzle over **2 tsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Bake in the **middle** of the oven, until **salmon** is opaque in the middle and cooked through, 10-12 min.**



Cook snap peas

While **salmon** bakes, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl the pan to melt. Add **snap peas** and **garlic**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Stir in **remaining Worcestershire sauce** and **remaining dill**. Season with **salt** and **pepper**.



Finish and serve

Divide **salmon**, **fries** and **snap peas** between plates. Dollop **tartar sauce** over **salmon**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!