



# CHERMOULA-TOPPED TUNISIAN SALMON

with Honey-Glazed Carrots & Basmati Rice Pilaf

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 | 2  
Shallot



1 Clove | 2 Cloves  
Garlic



1 | 2  
Lemon



¼ oz | ½ oz  
Cilantro



½ Cup | 1 Cup  
Basmati Rice



1 | 2  
Veggie Stock  
Concentrate



1 tsp | 2 tsp  
Paprika



10 oz | 20 oz  
Skin-on Salmon  
Fillets  
Contains: Fish



1 TBSP | 1 TBSP  
Tunisian Spice  
Blend



2 tsp | 4 tsp  
Honey

## HELLO

### CHERMOULA

This North African herb sauce is bright, aromatic, and earthy—a perfect pairing for fish.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



### LIFE HACK

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

- Peeler
- Zester
- Baking sheet
- Small pot
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (10 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Halve, peel, and mince **shallot**. Peel and mince or grate **garlic**. Finely chop **cilantro**. Zest and quarter **lemon**.
- **4 SERVINGS: Adjust racks to top and middle positions. Zest 1 lemon and quarter both.**



### 4 MAKE CHERMOULA

- While rice cooks, in a small bowl, combine **cilantro**, half the **paprika** (you'll use the rest in the next step), and **2 TBSP olive oil**. Stir in as much **lemon juice** and remaining **garlic** as you like; season with **salt** and **pepper**.
- **4 SERVINGS: Use 3 TBSP olive oil.**



### 2 ROAST CARROTS

- Toss **carrots** with a large drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast on top rack for 20 minutes (you'll add the salmon then).
- **TIP: For easy cleanup, line your sheet with foil first.**



### 5 ROAST SALMON

- Pat **salmon\*** dry with paper towels. Season all over with half the **Tunisian Spice**, remaining **paprika**, **salt**, and **pepper**. Rub all over with a large drizzle of **olive oil** until spices reach a paste-like consistency.
- Once **carrots** have roasted 20 minutes, remove from oven and push to one side of sheet. Carefully add salmon skin sides down to empty side. Roast on top rack until salmon is cooked to desired doneness and carrots are tender, 8-10 minutes more.
- **4 SERVINGS: Use all the Tunisian Spice. Leave carrots roasting and place salmon on a second sheet; roast on middle rack.**



### 3 COOK RICE

- Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add **shallot** and half the **garlic**; cook until fragrant, 1 minute.
- Add **rice**, **stock concentrate**, **¾ cup water**, and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 2 TBSP butter and 1½ cups water.**



### 6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **lemon zest**. Season with **salt** and **pepper**.
- Toss **carrots** with **honey**.
- Divide rice, carrots, and **salmon** between plates. Top salmon with **chermoula**. Serve with any remaining **lemon wedges** on the side for squeezing over.

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