



# CREAMY CHIVE SALMON

with Roasted Potato Wedges & Lemony Zucchini



## HELLO DIJON MUSTARD

This versatile French mustard adds a little special somethin' to creamy chive pan sauce.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 750**



Yukon Gold Potatoes



Chives



Salmon  
(Contains: Fish)



Veggie Stock Concentrate



Zucchini



Lemon



Sour Cream  
(Contains: Milk)



Dijon Mustard

## START STRONG

A couple of quick tips to ensure crispy-skinned salmon success:

- 1) 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

- Zester
- K kosher salt
- Baking sheet
- Black pepper
- Large bowl
- Paper towels
- Large pan
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Zucchini 1 | 2
- Chives ¼ oz | ¼ oz
- Lemon 1 | 2
- Salmon\* 10 oz | 20 oz
- Veggie Stock Concentrate 1 | 2
- Dijon Mustard 2 tsp | 2 tsp
- Sour Cream 4 TBSP | 8 TBSP

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



## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Mince **chives**. Zest and quarter **lemon** (for 4, zest 1 lemon; quarter both).



## 4 COOK FISH

Pat **salmon** dry with paper towels; season all over with **salt** and **pepper**. Heat **1 TBSP butter** and **1 TBSP olive oil** in a large pan over medium-high heat. Add salmon skin sides down and cook until skin is crisp and fish is almost cooked through, 5-7 minutes. Flip and cook until fish is cooked through, 1-2 minutes more. Remove from pan and set aside. Wipe out pan.

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## 2 ROAST POTATOES

Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. (For 4 servings, spread out across entire sheet.) Roast on top rack for 10 minutes (you'll add the zucchini then).



## 5 MAKE SAUCE

Return same pan to medium-high heat. Add **stock concentrate**, half the **mustard** (all for 4 servings), juice from half the **lemon**, and **¼ cup water** (½ cup for 4). Simmer until slightly thickened, 2-3 minutes. Turn off heat. Stir in **sour cream**, half the **chives**, and **1 TBSP butter** (2 TBSP for 4). (**TIP:** If sauce seems too thick, add water 1 tsp at a time until it reaches a drizzling consistency.) Season with **salt** and **pepper**.



## 3 ROAST ZUCCHINI

Meanwhile, in a large bowl, toss **zucchini** with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Once **potatoes** have roasted 10 minutes, remove sheet from oven; add zucchini to empty side. (For 4, leave potatoes roasting and add zucchini to a second sheet; roast on middle rack.) Return to oven until potatoes are golden brown and zucchini is lightly browned, 12-15 minutes more. Once zucchini is done, remove from oven; toss with **lemon zest**.



## 6 SERVE

Divide **salmon**, **potatoes**, and **zucchini** between plates. Drizzle **sauce** over salmon. Garnish with remaining **chives** if desired. Serve with remaining **lemon wedges** on the side.

## ALLIUM-AZING

Can't get enough of this awesome sauce? Try making it again to top seared chicken.

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