



# Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

Quick

20 Minutes



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Salmon Fillets,  
skin-on



Double Salmon Fillets,  
skin-on



Ciabatta Roll



Spring Mix



Tomato



Radish



Ranch Dressing



Garlic Salt



White Wine Vinegar



Dill-Garlic Spice  
Blend

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO DIY CROUTONS

*Toasty ciabatta croutons are the perfect vessel to soak up extra salad dressing!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Medium bowl, measuring spoons, large bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, skin-on	500 g	1000 g
Ciabatta Roll	1	2
Spring Mix	113 g	227 g
Tomato	1	2
Radish	3	6
Ranch Dressing	4 tbsp	8 tbsp
Garlic Salt	1 tsp	1 tsp
White Wine Vinegar	1 tbsp	2 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

1



### Prep

- Thinly slice **radishes** into rounds.
- Tear or cut **ciabatta** into 1-inch pieces. (**TIP:** Tearing the ciabatta into rustic pieces creates nooks and crannies. Perfect for turning into toasted croutons!)
- Add **ciabatta** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Cut **tomato** into ½-inch pieces.

4



### Season and cook salmon

- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **salmon** dry with paper towels.
- Season with **Dill-Garlic Spice Blend**, **remaining garlic salt** and **pepper**. Drizzle all over with **½ tbsp** (1 tbsp) **oil**.
- When the pan is hot, add **salmon**. Cook, turning occasionally, until browned on all sides, 5-6 min.\*\*
- Carefully transfer **salmon** to a plate, skin-side up.

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **salmon**. Work in batches, if necessary.

2



### Marinate veggies

- Add **vinegar**, **half the garlic salt**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **radishes**, then toss to combine.

5



### Assemble salad

- Add **spring mix** and **half the croutons** to the bowl with **marinated veggies**, then toss to combine.

3



### Cook DIY croutons

- Heat a large non-stick pan over medium heat.
- When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 3-5 min.
- Transfer to a plate.

6



### Finish and serve

- Divide **salad** and **salmon** between plates.
- Drizzle **ranch dressing** over top.
- Sprinkle **remaining croutons** over top.

## Dinner Solved!



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