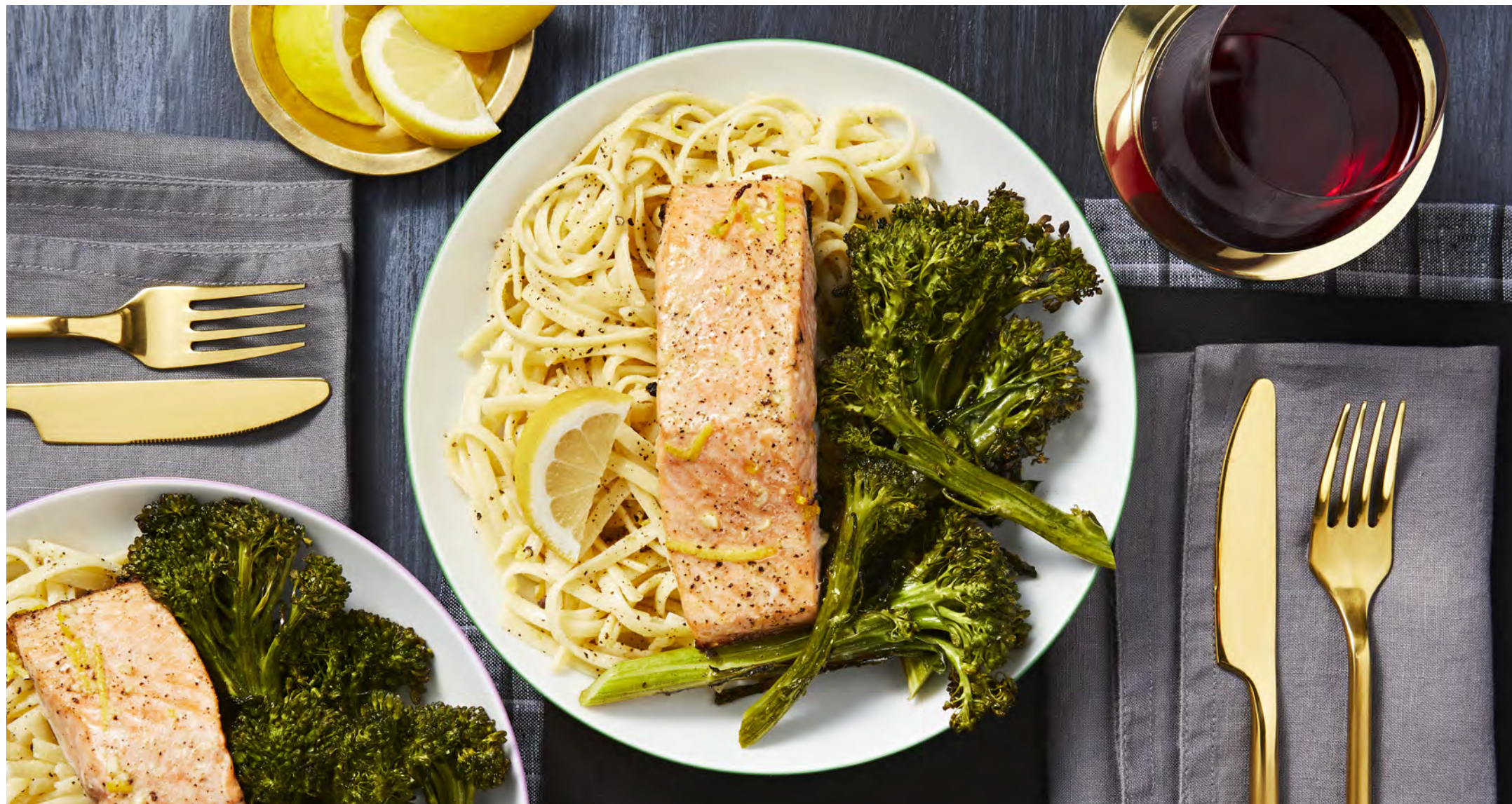




LEMON GARLIC SALMON FILLETS

with Creamy Linguine and Baby Broccoli



HELLO
LEMON GARLIC BUTTER
Mixing flavorful ingredients into butter makes a condiment with rich, spreadable flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 960



Baby Broccoli



Garlic



Linguine Pasta
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Lemon



Salmon
(Contains: Fish)



Tuscan
Heat Spice

START STRONG


Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the penne just enough flavor to complement the sauce.

BUST OUT

- Large pot
- Aluminum foil
- Zester
- Paper towel
- 2 Small bowls
- Strainer
- 2 Baking sheets
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (4 tsp | 5 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Baby Broccoli 6 oz | 12 oz
- Lemon 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Salmon 10 oz | 20 oz
- Linguine Pasta 6 oz | 12 oz
- Tuscan Heat Spice  ½ TBSP | 1 TBSP
- Cream Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT AND PREP Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Trim bottom ends from **baby broccoli**, leaving stalks whole. Zest **lemon**, then cut into quarters. Squeeze 1 TBSP juice into a small bowl. Grate or finely mince **garlic**.



4 BOIL PASTA Meanwhile, once water boils, add **linguine** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water**, then drain. Return empty pot to stove over medium heat and add a drizzle of **olive oil**. Stir in remaining **garlic**, remaining **lemon zest**, and half the **Tuscan heat spice** (use the rest as you like). Cook, stirring, until fragrant, about 30 seconds.



2 MIX GARLIC BUTTER Warm **1 TBSP butter** in a small microwave-safe bowl until just softened, about 10 seconds (do not melt). Stir in half the **garlic**, half the **lemon zest**, and a pinch of **salt** and **pepper**. Line a baking sheet with aluminum foil and coat with a drizzle of **olive oil**. Pat **salmon** dry with a paper towel, then place skin-side down on sheet.



5 MAKE SAUCE Add **cream cheese**, reserved **1 TBSP lemon juice**, and **½ cup pasta cooking water** to pot, stirring until cream cheese melts. Turn off heat and stir in **linguine** and **2 TBSP butter**. Season with **salt** and **pepper**. **TIP:** If sauce seems dry, add more pasta cooking water, a little bit at a time, until everything is coated in a loose sauce.



3 ROAST Season flesh side of **salmon** with **salt** and **pepper**. Evenly spread **lemon garlic butter** on top. On another baking sheet, toss **baby broccoli** with a large drizzle of **olive oil** and a pinch of salt and pepper. Roast salmon on middle rack and baby broccoli on upper rack until salmon is cooked and baby broccoli is tender, 10-15 minutes (the fillets may finish first).



6 SERVE Divide **pasta**, **salmon**, and **baby broccoli** between plates. Serve with any remaining **lemon quarters** for squeezing over.

IMPECCABLE!

You can't go wrong with juicy, flavorful salmon fillets.

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