



# TURKISH-SPICED SALMON

with Blood Orange and Couscous Pilaf



## HELLO BLOOD ORANGE

Its stunning red pigment is a source of antioxidants

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 695



Veggie Stock Concentrate



Persian Cucumber



Lemon



Honey



Arugula



Whole Wheat Couscous  
(Contains: Wheat)



Shallot



Sliced Almonds  
(Contains: Tree Nuts)



Blood Orange



Salmon Fillets  
(Contains: Fish)



Turkish Spice Blend

## START STRONG

Give the vinaigrette a quick whisk before tossing it into the salad and couscous to reduce any separation that may have happened in the meantime.

## BUST OUT

- Small pot
- Whisk
- Zester
- Small bowl
- Large pan
- Large bowl
- Olive oil (7 tsp | 14 tsp)

## INGREDIENTS

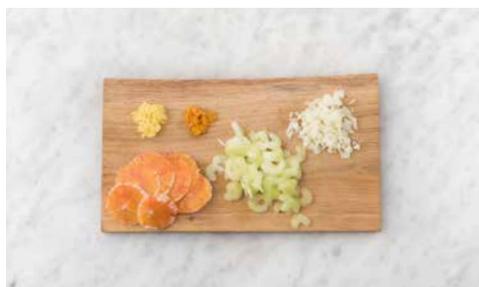
Ingredient 2-person | 4-person

- Veggie Stock Concentrate 1 | 2
- Shallot 1 | 1
- Persian Cucumber 1 | 2
- Lemon 1 | 1
- Blood Orange 1 | 2
- Whole Wheat Couscous ½ Cup | 1 Cup
- Honey 1 tsp | 2 tsp
- Salmon Fillets 12 oz | 24 oz
- Turkish Spice Blend 🍷 1 TBSP | 2 TBSP
- Arugula 2 oz | 4 oz
- Sliced Almonds 1 oz | 2 oz

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**1 PREP** Wash and dry all produce. Bring ¾ cup water and veggie stock concentrate to a boil in a small pot. Halve, peel, and mince shallot until you have 2 TBSP. Thinly slice cucumber. Zest lemon and blood orange until you have ½ tsp zest each. Halve lemon. Peel blood orange, then thinly slice crosswise into rounds. Remove any seeds.



**4 COOK SALMON** Heat a drizzle of olive oil in a large pan over medium-high heat. Season salmon all over with salt, pepper, and Turkish spice blend. Add to pan skin-side down. Cook until skin is crispy, 5-6 minutes. Flip and cook on other side to desired doneness, 2-3 minutes.



**2 COOK COUSCOUS** When water is boiling, add couscous to small pot. Cover and remove from heat. Let stand until rest of meal is ready.



**5 TOSS SALAD** Toss arugula, blood orange rounds, almonds, cucumber, and half the vinaigrette in a large bowl. Season with salt and pepper. TIP: If salad needs more dressing, add a squeeze of lemon and a drizzle of olive oil and toss.



**3 MAKE VINAIGRETTE** In a small bowl, whisk shallot, juice of one lemon half, ½ tsp lemon zest, ½ tsp blood orange zest, 1 tsp honey, and 2 TBSP olive oil. Season with salt and pepper.



**6 FINISH AND PLATE** Fluff couscous with a fork, then drizzle with remaining vinaigrette. Divide couscous between plates and top with salmon. Serve with salad on the side.

## JUICY!

A double dose of citrus means that this dish abounds with vitamin C.