



TURKISH-SPICED SALMON

with a Citrus Salad and Couscous



HELLO

TURKISH SPICE

Cumin, garlic, coriander, and chili add a savory and slightly spicy dimension.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 710**



Veggie Stock Concentrate



Celery



Orange



Honey



Turkish Spice Blend



Sliced Almonds
(Contains: Tree Nuts)



Shallot



Lemon



Couscous
(Contains: Wheat)



Salmon Fillets
(Contains: Fish)



Arugula

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
- 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 |
| • Celery | 1 2 |
| • Lemon | 1 1 |
| • Orange | 1 2 |
| • 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 |

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

HelloFresh.com/Wine



1 PREP

Wash and dry all produce.

Bring $\frac{3}{4}$ 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 celery on a diagonal. Zest lemon and orange until you have $\frac{1}{2}$ tsp zest each. Halve lemon. Peel 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, 4-5 minutes. Flip and cook on other side until opaque in center, 3-4 minutes.



2 COOK COUSCOUS

Once water is boiling, add couscous to pot. Cover and remove from heat. Let stand until rest of meal is ready.



5 TOSS SALAD

Toss arugula, orange rounds, almonds, celery, 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, $\frac{1}{2}$ tsp lemon zest, $\frac{1}{2}$ tsp orange zest, 1 tsp honey (we sent more), 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.

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