



# SALSA VERDE SOLE

with Roasted Potatoes and Green Beans



**HELLO**  
**SALSA VERDE**

Parsley, olives, brown butter, and citrus make for one groovy green dressing.

**PREP: 15 MIN** | **TOTAL: 40 MIN** | **CALORIES: 520**



Yukon Gold Potatoes



Garlic



Lemon



Sole  
(Contains: Fish)



Green Beans



Parsley



Green Olives



Smoked Paprika

## START STRONG

June 8 is World Oceans Day and another reason to celebrate HelloFresh's pledge to only source ocean-friendly seafood in partnership with Monterey Bay Aquarium Seafood Watch®.

## BUST OUT

- 2 Baking sheets
- Large pan
- Paper towel
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic 1 Clove | 2 Cloves
- Parsley ¼ oz | ½ oz
- Lemon 1 | 2
- Green Olives 1 oz | 2 oz
- Green Beans 6 oz | 12 oz
- Sole 12 oz | 24 oz
- Smoked Paprika 1 tsp | 2 tsp

## HELLO WINE



PAIR WITH

Tengo Albariño Rías Baixas, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 ROAST POTATOES

Wash and dry all produce. Preheat oven to 400 degrees. Halve **potatoes**. (**TIP:** Quarter any large ones so all are evenly sized.) Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned, 25-30 minutes, tossing halfway through.



## 4 COOK SOLE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **sole** dry with a paper towel. Season all over with **salt** and **pepper**. (**TIP:** for a smoky flavor, season sole with **smoked paprika** as well.) Add to pan and cook until flaky and opaque, 2-3 minutes per side. Remove from pan and place directly on plates for serving. Drizzle with a squeeze of **lemon**.



## 2 PREP

Mince **1 clove garlic** (we sent more). Finely chop **parsley**. Halve **lemon**. Finely mince **olives**.



## 5 MAKE SALSA VERDE

Melt **1 TBSP butter** in same pan over medium-high heat. Once completely melted, add **garlic**, then shake pan in a circular motion to swirl. Continue swirling until **butter** is browned and smells nutty, 2-4 minutes. Pour into a small bowl. Add **parsley**, **olives**, a squeeze of **lemon**, and **1 TBSP olive oil** to bowl. Stir to combine. Season with **salt** and **pepper**.



## 3 ROAST GREEN BEANS

Place **green beans** on another baking sheet and toss with a drizzle of **olive oil**. Season with **salt** and **pepper**. (**TIP:** If there's room on the sheet with potatoes, you can scoot them to one side and add the green beans to the other side after the potatoes have roasted halfway.) Roast green beans in oven until tender, 12-15 minutes.



## 6 PLATE AND SERVE

Add **potatoes** and **green beans** to plates with **sole** and drizzle with a squeeze of **lemon**. Top with **salsa verde** and serve.

## TASTY!

Love the salsa verde? Use it to dress almost any protein.

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