



Speedy Salmon and Warm Cranberry Relish

with Roasted Potatoes and Feta Crumble

20-min



Salmon Fillets



Red Potato



Granny Smith Apple



Dried Cranberries



Shallot



Red Wine Vinegar



Feta Cheese



Spring Mix



Garlic Puree



Whole Grain Mustard

HELLO CRANBERRY-APPLE RELISH

Fresh apples and tart cranberries combine for a super fruity relish!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 baking sheet, measuring spoons, large bowl, parchment paper, small pot, whisk, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets	285 g	570 g
Red Potato	360 g	720 g
Granny Smith Apple	1	2
Dried Cranberries	28 g	56 g
Shallot	50 g	100 g
Red Wine Vinegar	1 tbsp	2 tbsp
Feta Cheese	¼ cup	½ cup
Spring Mix	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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 our meal kit labels for the most current allergen information.

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

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Roast potato wedges

Cut **potatoes** into ½-inch thick wedges, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, until golden-brown, 17- 18 min.



Prep

While the **potato wedges** roast, peel, then thinly dice **shallot**. Core, then cut the **apple** into ¼-inch pieces.



Roast salmon

Pat **salmon** dry with paper towels, then rub the **garlic puree** and **½ tbsp oil** (dbl for 4 ppl) all over. Season with **salt and pepper**. Add **salmon** to another parchment-lined baking sheet. Roast in the **top** of the oven, until **salmon** is cooked through, 10-12 min.**



Cook relish

While **salmon** roasts, heat a small pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **apples, cranberries, half the shallots, half the vinegar, 1 tsp sugar** and **1 tbsp water** (dbl both for 4 ppl). Cook, stirring often, until the **apples** have softened, 6-8 min. Remove pot from heat.



Make dressing

Whisk together the **mustard, remaining vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Add the **spring mix** and **remaining shallots**, then toss to coat.



Finish and serve

Divide **salmon, potato wedges** and **salad** between plates. Sprinkle the **feta** over the **potato wedges**. Spoon the **relish** over the **salmon**.

Dinner Solved!