



SALMON IN A CREAMY DIJON CHIVE SAUCE

with Roasted Potato Wedges & Lemony Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Zucchini



¼ oz | ¼ oz
Chives



1 | 1
Lemon



10 oz | 20 oz
Salmon
Contains: Fish



1 | 2
Veggie Stock
Concentrate



2 tsp | 2 tsp
Dijon Mustard



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

HELLO

DIJON MUSTARD

This versatile French mustard adds a little special somethin' to creamy chive pan sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



FIL-LET IT BE

A couple of quick tips to ensure crispy-skinned salmon success:

- 1) Take your fillets out of the fridge 15-20 minutes before you prep. Room temperature salmon = more even cooking.
- 2) Heat your oil until shimmering, then add the fillets and let them do their thing (no poking or moving around!). The salmon skin will naturally release from the pan when the fish is ready to flip.

BUST OUT

- Zester
- Baking sheet
- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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* Salmon is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Mince **chives**. Zest and quarter **lemon**.



4 COOK FISH

- While potatoes and zucchini roast, pat **salmon*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat **1 TBSP butter** and **1 TBSP olive oil** in a large pan over medium-high heat. Add salmon skin sides down and cook until skin is crisp and fish is almost cooked through, 5-7 minutes. Flip and cook until fish is cooked through, 1-2 minutes more.
- Turn off heat; remove from pan and set aside. Wipe out pan.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. (**For 4 servings, spread potatoes out across entire sheet.**)
- Roast on top rack for 10 minutes (you'll add the zucchini then).



5 MAKE SAUCE

- Return same pan to medium-high heat. Add **stock concentrate**, half the **mustard (all for 4 servings)**, juice from half the **lemon**, and **¼ cup water (½ cup for 4)**. Simmer until slightly thickened, 2-3 minutes. Turn off heat.
- Stir in **sour cream**, half the **chives**, and **1 TBSP butter (2 TBSP for 4)**. (**TIP: If sauce seems too thick, add water 1 tsp at a time until it reaches a drizzling consistency.**) Season with **salt** and **pepper**.



3 ROAST ZUCCHINI

- Meanwhile, in a large bowl, toss **zucchini** with a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- Once **potatoes** have roasted 10 minutes, remove sheet from oven; add zucchini to empty side. (**For 4 servings, leave potatoes roasting and add zucchini to a second sheet; roast on middle rack.**) Return to top rack until potatoes are golden brown and zucchini is lightly browned, 12-15 minutes more.
- Toss zucchini with **lemon zest**.



6 SERVE

- Divide **salmon, potatoes, and zucchini** between plates. Drizzle **sauce** over salmon. Garnish with remaining **chives** if desired. Serve with remaining **lemon wedges** on the side.