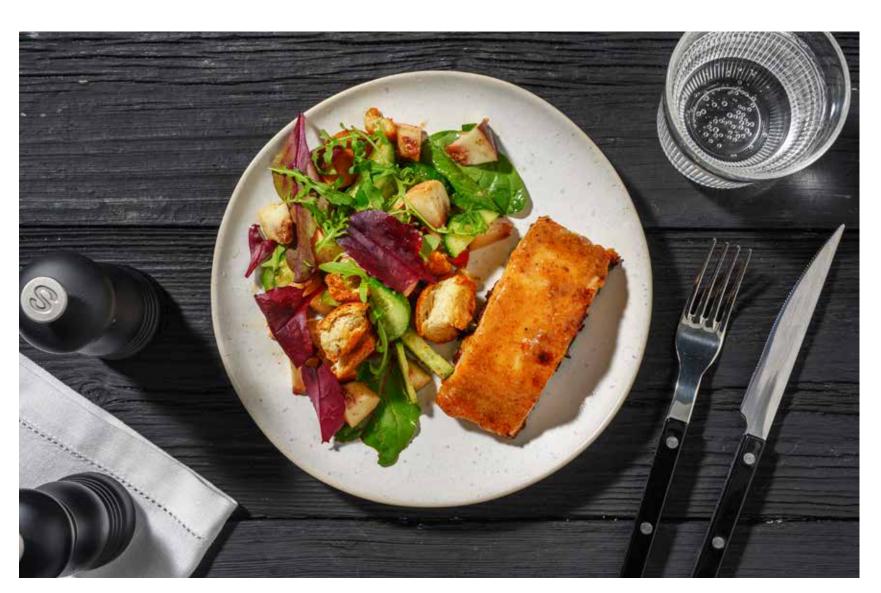


# Roasted Honey-Mustard Salmon

with Cucumber and Stone Fruit Salad

Salmon Special

20 Minutes





Salmon Fillets, skin-on 250 g | 500 g



Mustard



Honey 1 | 2



2 | 4



Stone Fruit











White Wine Vinegar 1 tbsp | 2 tbsp



Ciabatta Roll 1 | 2

Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

### Prep and bake croutons

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut or tear ciabatta into ½-inch pieces.
- Add croutons, 1 tbsp (2 tbsp) oil, ½ tsp (1 tsp) garlic salt and pepper in a large bowl.
   Toss to combine.
- Arrange on an unlined baking sheet. Toast in the **top** of the oven, stirring halfway through, until lightly golden, 10-12 min.



## Prep

- Meanwhile, halve **cucumber** lengthwise, then cut into ½-inch half-moons.
- Cut **four sections off stone fruit**, avoiding the pits. Cut each section into ½-inch pieces.
- Whisk together mustard and honey in a small bowl. Set aside.



#### Prep and roast salmon

- Pat **salmon** dry with paper towels. Season with ½ **tsp** (1 tsp) **garlic salt** and **pepper**.
- Arrange **salmon** on a parchment-lined baking sheet.
- Spread half the honey-mustard sauce over salmon.
- Roast in the **middle** of the oven until cooked through, 7-10 min.\*\*



#### Make salad

- Meanwhile, whisk vinegar, 2 tbsp (4 tbsp) oil and remaining honey-mustard sauce to a large bowl.
- Add stone fruit, cucumbers and spring mix.
  Set aside.



#### Finish and serve

- Add **croutons** to **salad**, then toss to combine. Season with **salt** and **pepper**.
- Gently remove and discard skin from salmon, if desired.
- Divide salad between plates.
- Serve honey-mustard salmon alongside.

Measurements within steps 2 person 4 person Ingredier