



Basil Pesto Jumbo Salmon Roast Dinner

with Summery Panzanella Salad and Zesty Orzo

Shareables

35 Minutes



Jumbo Salmon Fillet
450 g | 900 g



Ciabatta Roll
1 | 2



Orzo
170 g | 340 g



Stone Fruit
1 | 2



Corn Kernels
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Arugula and Spinach Mix
113 g | 226 g



Mini Cucumber
1 | 2



Lemon
1 | 2



Parsley
7 g | 14 g



Parmesan Cheese, shredded
½ cup | 1 cup



Basil Pesto
¼ cup | ½ cup



Garlic Salt
1 tsp | 2 tsp

Allergens 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.

Pantry items | Sugar, unsalted butter, pepper, salt, oil

Cooking utensils | 2 baking sheets, large bowl, large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, parchment paper, strainer, whisk, zester

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Cook orzo

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **orzo** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min.
- Drain, then rinse **orzo** under **cold water**. Return **orzo** to the same pot, off heat.

2



Make croutons

- Meanwhile, finely chop **parsley**.
- Cut ciabatta into ½-inch cubes.
- Melt **2 tbsp** (4 tbsp) **butter** in a medium microwaveable bowl or in a small pot over medium-low heat. Stir in **¼ tsp** (½ tsp) **garlic salt**.
- Toss **ciabatta cubes** in **garlic butter**, then arrange on an unlined baking sheet.
- Toast in **bottom** of the oven, until crisp, 5-6 min. (**TIP**: Keep an eye on them so they don't burn.)
- When done, add **half the parsley** and toss to combine.

3



Prep and roast salmon

- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Place **salmon** on a parchment-lined baking sheet, skin-side down. Spoon **half the pesto** over **each piece of salmon**.
- Roast in the **middle** of the oven, until cooked through, 16-20 min.**

4



Prep and make dressing

- Meanwhile, halve, pit, then slice **stone fruit** into ½-inch wedges.
- Thinly slice **cucumber**.
- Zest, then juice **lemon**.
- Halve **tomatoes**.
- Add **1 tbsp** (2 tbsp) **lemon juice**, **½ tsp** (1 tsp) **sugar**, **¼ tsp** (½ tsp) **lemon zest** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **stone fruit wedges**, **cucumbers** and **half the tomatoes** to the bowl with **dressing**. Toss to coat.

5



Cook corn and finish orzo

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **corn**. Cook, stirring occasionally, until lightly browned, 5-6 min. Season with **salt** and **pepper**.
- Add **1 tbsp** (2 tbsp) **butter**, then stir to melt.
- Remove from heat.
- Add **orzo**, **remaining pesto**, **remaining tomatoes**, **remaining parsley**, **remaining garlic salt**, **half the Parmesan** and **¼ tsp** (½ tsp) **lemon zest** to the pan. Season with **pepper**, then toss to coat.

6



Make salad and serve

- Add **croutons** and **arugula and spinach mix** to the bowl (from step 4). Toss to coat.
- Divide **salmon**, **orzo** and **salad** between plates.
- Sprinkle **remaining Parmesan** over top of **salad**.

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.