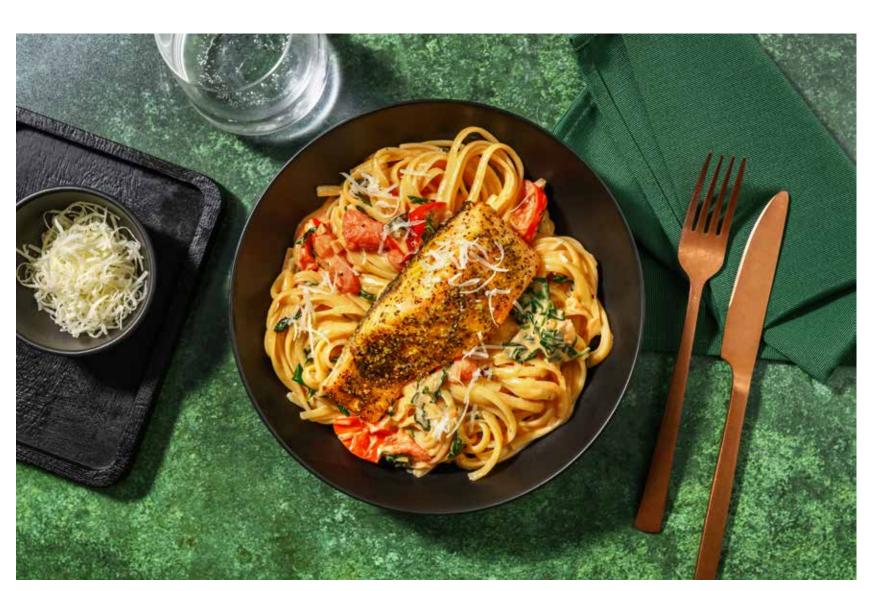


HELLO Velvety Tuscan Salmon with Fresh Linguine in Cream Sauce

Salmon Special 25 Minutes





Salmon Fillets, skin-on 250 g | 500 g



Baby Tomatoes 113 g | 227 g





Baby Spinach

237 ml | 474 ml





Shallot 1 | 2



Cheese, shredded

1/4 cup | 1/2 cup



Zesty Garlic 1 tbsp | 2 tbsp



Fresh Linguine 227 g | 454 g



Garlic, cloves 2 | 4

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. Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer

Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Halve tomatoes.
- Roughly chop **spinach**.
- Peel, then cut **shallot** into 1/4-inch cubes.
- Peel, then mince or grate garlic.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.



Prep and roast salmon

- Pat salmon dry with paper towels. Sprinkle
 Zesty Garlic Blend over top, then season with salt and pepper.
- Arrange salmon on a lightly oiled, foil-lined baking sheet.
- Bake in the middle of the oven until salmon is cooked through, 10-12 min.***



Measurements

within steps

(2 tbsp)

1 tbsp

2 person

oil

Make sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add 2 tbsp (4 tbsp) butter, then shallot, garlic and tomatoes. Season with salt and pepper. Cook, stirring often, until tomatoes have softened, 1-2 min.
- Stir in **cream**. Cook, stirring often, until **sauce** has thickened slightly, 4-5 min.



Cook pasta

- Meanwhile, add linguine to the boiling water. Cook, uncovered, stirring occasionally, until tender, 2-3 min.
- Drain and return linguine to the same pot, off heat.



Finish and serve

- Add **spinach** to pan with **sauce**. Stir until **spinach** wilts, 1-2 min.
- Add linguine to pan with sauce and veggies.
 Toss to coat. Season with salt and pepper.
- · Remove skin from salmon, if desired.
- Divide linguine with cream sauce between bowls.
- Top with salmon.
- Sprinkle Parmesan over top.

