



# Brown Sugar and Mustard-Glazed Salmon

with Chive-Butter Shrimp, Corn on the Cob and Wedge Salad

Shareables

45 Minutes



-  Salmon Fillets, skin-on  
250 g | 500 g
-  Shrimp  
285 g | 570 g
-  Sandwich Bun  
2 | 4
-  Corn on the Cob  
2 | 4
-  Iceberg Lettuce  
1 | 1
-  Baby Heirloom Tomatoes  
113 g | 227 g
-  Lemon  
1 | 2
-  Chives  
14 g | 28 g
-  Crispy Shallots  
28 g | 56 g
-  Sour Cream  
2 | 4
-  Mayonnaise  
4 tbsp | 8 tbsp
-  Brown Sugar  
1 tbsp | 2 tbsp
-  Whole Grain Mustard  
1 tbsp | 2 tbsp

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | Pepper, salt, unsalted butter, sugar

**Cooking utensils** | Aluminum foil, 2 baking sheets, colander, large non-stick pan, large pot, measuring spoons, 2 medium bowls, paper towels, silicone brush, 2 small bowls, strainer, zester

Measurements  
within steps

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

1



### Prep and marinate tomatoes

- Before starting, remove 4 tbsp (8 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.
- Remove and discard outer layer of iceberg lettuce. Remove stem, then quarter **iceberg lettuce**, leaving each wedge intact.
- Thinly slice **chives**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Husk **corn**, then halve crosswise.
- Quarter **tomatoes**.
- Add **tomatoes, 1 tsp** (2 tsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a small bowl. Season with **salt** and **pepper**, then stir to coat.

2



### Roast salmon

- Combine **brown sugar** and **mustard** in another small bowl.
- Line a baking sheet with foil, leaving overhang on all sides.
- Pat **salmon** dry with paper towels, then season tops and sides with **salt** and **pepper**.
- Add **salmon** to prepared baking sheet, skin-sides down. Spread **brown sugar-mustard mixture** over top.
- Bake in the **middle** of the oven until cooked through, 12-15 min.\*\*

5



### Make chive-butter toasts

- Halve **buns**.
- Add **remaining lemon zest, 1 tbsp** (2 tbsp) **chives** and **4 tbsp** (8 tbsp) **softened butter** to another medium bowl. Season with **pepper**, then stir to combine. Reserve **half the chive butter** for **shrimp** and **corn**.
- Arrange **buns** on an unlined baking sheet, cut-sides up. Spread **remaining chive butter** onto **each bun half**.
- Toast in the **top** of the oven until golden-brown, 4-6 min. (**TIP:** Keep an eye on toasts so they don't burn!)
- Meanwhile, add **1 tbsp** (2 tbsp) **reserved butter** to pan with **shrimp**. Toss to coat.

3



### Cook corn and make DIY ranch

- Meanwhile, add **corn** and **enough water to cover** (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with **salt**. Cover and bring to a boil over high heat, 3-4 min.
- Once boiling, remove from heat and set aside, still covered.
- Meanwhile, add **sour cream, mayo, half the lemon zest, remaining lemon juice, 1 tbsp** (2 tbsp) **chives** and **¼ tsp** (½ tsp) **sugar** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.

6



### Finish and serve

- Drain **corn**.
- Divide **salmon, shrimp, corn** and **half the lettuce wedges** (use all for 4 ppl) between plates.
- Dollop **some ranch** over **lettuce wedges**, then top with **marinated tomatoes, crispy shallots** and **any remaining chives**.
- Serve **any remaining ranch** alongside.
- Dollop **reserved chive butter** over **corn**.
- Squeeze a **lemon wedge** over top, if desired.
- Cut **toasts** in half, if desired. Serve **toasts** alongside.

4



### Cook shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Remove from heat. Cover to keep warm.

\*\* Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.