



Farmers Market Summer Salmon and Kiwi Relish

with BBQ-Spiced Potatoes and Fresh Veggie Jumble

Farmers Market

35 Minutes



Salmon Fillets,
skin-on
250 g | 500 g



Red Potato
500 g | 1000 g



Kiwi
1 | 2



Red Onion
1 | 2



Hot Pepper
1 | 2



Garlic Spread
4 tbsp | 8 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp



Lime
1 | 2



Tomato
1 | 2



Mayonnaise
4 tbsp | 8 tbsp



BBQ Seasoning
1 tbsp | 2 tbsp



Broccolini
170 g | 340 g

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.

1



Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with half the BBQ Seasoning and 1 tbsp oil per sheet.) Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Prep

- Meanwhile, cut **broccolini** into 1-inch pieces.
- Peel, then cut **kiwi** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch slices. Finely chop **2 tbsp** (¼ cup) of the **sliced onion**.
- Core, then slice **half the hot pepper** into ¼-inch slices. Finely chop **remaining hot pepper**. (**TIP:** We recommend using gloves when prepping hot peppers.)

3



Prep and roast salmon

- Line another baking sheet with parchment paper.
- Pat **salmon** dry with paper towels. Season with **salt** and **pepper**.
- Top with **half the garlic spread**. Sprinkle **half the Zesty Garlic Blend** over top.
- Roast in the **top** of the oven until cooked through, 8-12 min. ******

4



Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **broccolini**, **onions** and **2 tbsp** (¼ cup) **water**. Cook, stirring often, until water is absorbed, 2-3 min.
- Add **remaining garlic spread**, then add **sliced peppers**. Season with **salt**, **pepper** and **remaining Zesty Garlic Blend**.
- Cook, stirring often, until **veggies** are tender, 3-4 min.

5



Make kiwi relish and lime mayo

- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Finely chop **tomato**.
- Add **kiwi**, **tomatoes**, **chopped peppers**, **chopped onions**, **2 tsp** (4 tsp) **lime juice**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.
- Combine **mayo**, **lime zest** and **remaining lime juice** in a small bowl.

6



Finish and serve

- Divide **salmon**, **potatoes** and **veggies** between plates.
- Top **salmon** with **kiwi relish** or serve **relish** alongside.
- Serve **lime mayo** alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.