



Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

20 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

*2 Double



Salmon Fillets, skin-on
500 g | 1000 g

Swap



Tilapia Fillets
300 g | 600 g



Salmon Fillets, skin-on
250 g | 500 g



Ciabatta Roll
1 | 2



Spring Mix
113 g | 227 g



Tomato
1 | 2



Radish
3 | 6



Ranch Dressing
4 tbsp | 8 tbsp



Garlic Salt
1 tsp | 1 tsp



White Wine Vinegar
1 tbsp | 2 tbsp



Dill-Garlic Spice Blend
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 | Pepper, salt, oil, sugar

Cooking utensils | Measuring spoons, medium bowl, whisk, large bowl, large non-stick pan, paper towels

1



Prep

- Before starting, wash and dry all produce.

- Thinly slice **radishes** into rounds.
- Cut **tomato** into ½-inch pieces.
- Tear or cut **ciabatta** into 1-inch pieces. (**TIP:** Tearing the ciabatta into rustic pieces creates nooks and crannies that are perfect for turning into toasted croutons!)
- Add **ciabatta** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.

2



Marinate veggies

- Add **vinegar**, **half the garlic salt**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **radishes**, then toss to combine.

3



Cook DIY croutons

- Heat a large non-stick pan over medium heat.
- When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 3-5 min.
- Transfer to a plate.

4



Season and cook salmon

×2 Double | **Salmon Fillets, skin-on**

🔄 Swap | **Tilapia Fillets**

- Reheat the same pan over medium.
- While the pan heats, pat **salmon** dry with paper towels.
- Season with **Dill-Garlic Spice Blend**, **remaining garlic salt** and **pepper**. Drizzle all over with **½ tbsp** (1 tbsp) **oil**.
- When the pan is hot, add **salmon**. Cook, turning occasionally, until browned on all sides, 5-6 min.**
- Carefully transfer **salmon** to a plate, skin-side up.

5



Assemble salad

- Add **spring mix** and **half the croutons** to the bowl with **marinated veggies**, then toss to combine.

6



Finish and serve

- Divide **salad** and **salmon** between plates.
- Drizzle **ranch dressing** over top.
- Sprinkle **remaining croutons** over top.

Measurements
within steps

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

4 | Season and cook salmon

×2 Double | **Salmon Fillets, skin-on**

If you've opted for double **salmon**, cook it in the same way the recipe instructs you to cook the **regular portion of salmon**.

4 | Season and cook tilapia

🔄 Swap | **Tilapia Fillets**

If you've opted to get **tilapia**, season it in the same way the recipe instructs you to season the **salmon**. Cook **tilapia** until golden-brown and cooked through, 3-4 min per side.**

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