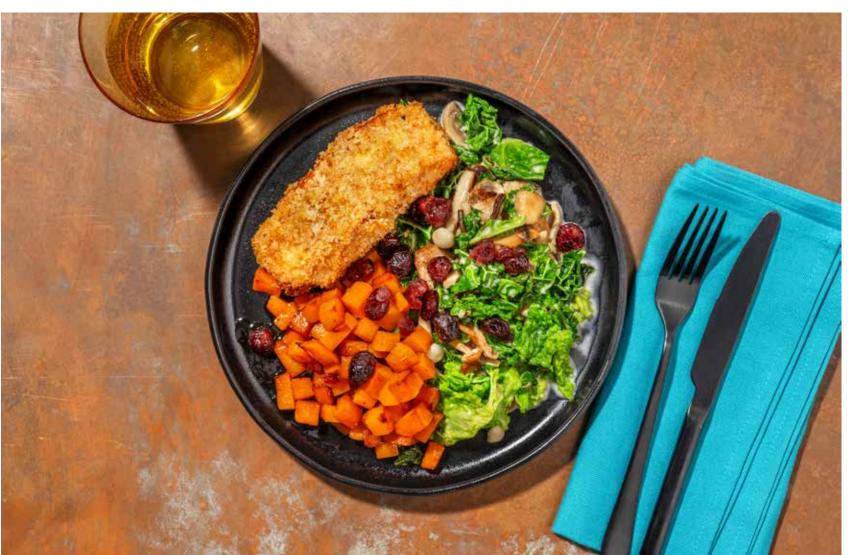


Crispy Baked Salmon with Creamy Mushrooms and Kale

and Glazed Roasted Squash

Farmer's Market

35 Minutes





Salmon Fillets, skin-on 250 g | 500 g



Breadcrumbs

⅓ cup | ⅔ cup



Creamy Horseradish



1 tbsp | 2 tbsp



Dried Cranberries



Brown Sugar

2 tbsp | 4 tbsp

28 g | 56 g





Mixed Mushrooms 200 g | 400 g



Garlic Spread 2 tbsp | 4 tbsp



Cream 56 ml | 113 ml



Butternut

Squash, cubes





Dijon Mustard 1/2 tbsp | 1 tbsp



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 | 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper, shallow dish, 2 small bowls, strainer



Roast squash

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Boil water in a kettle. Once water is boiling, add cranberries and ¼ cup (½ cup) boiling water to a small bowl. Set aside.
- Meanwhile, add squash and ½ tbsp (1 tbsp)
 oil to a parchment-lined baking sheet. Toss to coat.
- Roast in the **top** the of oven, until softened,
 7-8 min.
- Meanwhile, melt 1 tbsp (2 tbsp) butter in a microwavable small bowl. Add brown sugar, then stir to combine.
- Once squash is tender, flip squash, then pour butter-brown sugar mixture over top, then season with salt and pepper. Toss to coat.
- Return to oven. Roast, until tender and golden-brown, 7-8 min.



Prep

- Meanwhile, quarter mushrooms.
- Roughtly chop kale, removing any large stem pieces.
- Peel, then mince or grate garlic.
- Heat a large non-stick pan over medium-high heat.
- Add half the garlic spread to the pan, then swirl the pan to melt.
- Add panko. Toast, stirring often, until golden-brown, 2-3 min. Season with salt and pepper, then transfer to a shallow dish.



Prep and cook salmon

- Pat salmon dry with paper towels, then season with salt and pepper. Arrange on a parchment-lined baking sheet.
- Coat salmon tops with creamy horseradish.
 Working with one piece of salmon at a time, press coated side into the panko.
- Roast in the top of the oven, until salmon is cooked through, 10-12 min.**



Cook mushrooms

- Meanwhile, heat the same pan over medium-high heat.
- When hot, add **remaining garlic spread**, then swirl the pan to melt.
- Add mushrooms. Cook, stirring occasionally, until softened, 3-4 min.
- Season with salt and pepper.



Cook kale

- Add kale and garlic to the pan with mushrooms. Cook, stirring occasionally, until kale has softened, 1 min.
- Add cream and Dijon. Stir to combine.
 Cook, stirring occasionally, until sauce has thickened slightly and kale is soft, 1-2 min.
- Season with salt and pepper.



Finish and serve

- Strain cranberries. Pat dry with paper towels.
- Divide squash, kale and mushrooms and salmon between plates.
- Sprinkle **cranberries** over **squash**.

Measurements within steps 1 tbsp (2 tbsp) oil oil ngredien