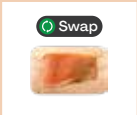




Pecan-Crusted Roasted Salmon with Goat Cheese Appetizer with Creamy Sweet Potato Mash and Broccoli

Perfect Pair

30 Minutes



Jumbo Salmon
500 g | 1000 g

Customized Protein

+ Add

Swap

or

x2 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)



Salmon Fillets, skin-on
250 g | 500 g



Dijon Mustard
½ tbsp | 1 tbsp



Maple Syrup
1 tbsp | 2 tbsp



Pecans
28 g | 56 g



Sweet Potato
2 | 4



Chives
7 g | 7 g



Broccoli
227 g | 454 g



Dried Cranberries
28 g | 56 g



Goat Cheese
1 cup | 2 cup



Ciabatta Roll
2 | 4



Red Grapes
85 g | 170 g



Balsamic Glaze
2 tbsp | 4 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.*

Pantry items | Salt, unsalted butter, pepper, milk, oil

Cooking utensils | Baking sheet, colander, 2 large non-stick pans, large pot, measuring cups, measuring spoons, paper towels, parchment paper, potato masher, small bowl, vegetable peeler, whisk

1



Make goat cheese appetizer

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

- Cut **ciabatta** in half.
- Heat a large non-stick pan over medium.
- When hot, add **grapes**. Cook, stirring often, until **grapes** blister, 2-3 min. Season with **salt** and **pepper**.
- Meanwhile, toast **ciabatta** in a toaster until golden-brown 2-3 min.
- Brush cut sides of **ciabatta** with **1 tbsp** (2 tbsp) **oil**.
- Spread **goat cheese** onto **crostini**. Top with **grapes**, then drizzle **balsamic glaze** over top.
- Serve **crostini** immediately.

4



Roast salmon

[Swap](#) | [Jumbo Salmon](#)

- Pat **salmon** dry with paper towels. Season with **salt** and **pepper**.
- Coat tops of **salmon** with **maple-Dijon mixture**.
- Sprinkle **crushed pecans** over top and press down lightly to adhere.
- Transfer **pecan-crusted salmon** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until **salmon** is cooked through, 8-10 min.**

** Cook to a minimum internal temperature of 70°C/158°F.

2



Prep and cook sweet potatoes

- Peel, then cut **sweet potatoes** into 1-inch cubes.
- Combine **sweet potatoes**, **1 tsp salt** and **enough water** to cover by approx. 1-2 inches in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **sweet potatoes** to the same pot, off heat.

5



Cook broccoli

- Meanwhile, heat a large non-stick pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **broccoli**, **cranberries** and $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **water**.
- Cook, stirring occasionally, until tender, 5-7 min.
- Add **half the chives**. Season with **salt** and **pepper**, then toss to combine.
- Remove from heat.

3



Prep

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Thinly slice **chives**.
- Whisk together **Dijon** and **half the maple syrup** (use all for 4 ppl) in a small bowl. Set aside.
- Open one side of the package of **pecans**.
- Using a rolling pin or heavy-bottomed pot, crush **pecans** in package until broken into small crumbs (or chop finely if preferred).

6



Finish and serve

- Mash **2 tbsp** (4 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until smooth.
- Season with **salt** and **pepper**, then stir in **remaining chives**.
- Divide **pecan-crusted roasted salmon**, **creamy mash** and **broccoli** between plates.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Roast salmon

[Swap](#) | [Jumbo Salmon](#)

If you've opted for **jumbo salmon**, season it in the same way the recipe instructs you to season the **regular portion of salmon**. To cook **jumbo salmon**, increase roast time to 16-20 min.