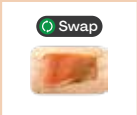




Roasted Honey-Mustard Salmon with Clementine-Cranberry Salad

Best of 2024

20 Minutes



Jumbo
Salmon Fillet
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](https://www.hellofresh.ca)



- Salmon Fillets, skin-on
250 g | 500 g
- Whole Grain Mustard
2 tbsp | 4 tbsp
- Honey
1 | 2
- Spring Mix
113 g | 227 g
- Garlic Salt
1 tsp | 2 tsp
- White Wine Vinegar
1 tbsp | 2 tbsp
- Ciabatta Roll
1 | 2
- Clementine
2 | 4
- Dried Cranberries
28 g | 56 g
- Celery
3 | 6

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, oil, pepper

Cooking utensils | 2 baking sheets, 2 large bowls, measuring spoons, paper towels, parchment paper, small bowl, whisk

1



Prep and bake croutons

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut or tear **ciabatta** into ½-inch pieces.
- Add **croutons**, **1 tbsp** (2 tbsp) **oil**, **½ tsp** (1 tsp) **garlic salt** and **pepper** to a large bowl. Toss to combine.
- Arrange on an unlined baking sheet. Toast in the **top** of the oven, stirring halfway through, until lightly golden, 8-10 min.

2



Prep

- Meanwhile, peel **clementine**, then separate into segments.
- Trim ends off **celery**, then cut into ¼-inch slices.
- Whisk together **mustard** and **honey** in a small bowl. Set aside.

3



Prep and roast salmon

🔄 Swap | **Jumbo Salmon Fillet**

- Pat **salmon** dry with paper towels. Season with **½ tsp** (1 tsp) **garlic salt** and **pepper**.
- Arrange **salmon** on a parchment-lined baking sheet, **skin-side down**.
- Spread **half the honey-mustard sauce** on to **tops of salmon**.
- Roast in the **middle** of the oven until cooked through, 7-10 min.**

4



Make salad

- Meanwhile, add **vinegar**, **2 tbsp** (4 tbsp) **oil** and **remaining honey-mustard sauce** to a large bowl. Whisk to combine.
- Add **clementines**, **celery**, **cranberries** and **spring mix**. Set aside.

5



Finish and serve

- Add **croutons** to the **salad**, then toss to combine. Season with **salt** and **pepper**.
- Gently remove and discard skin from **salmon**. Break **salmon** up into chunks, if desired.
- Divide **salad** and **honey-mustard salmon** 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.

3 | Prep and roast salmon

🔄 Swap | **Jumbo Salmon Fillet**

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.

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