

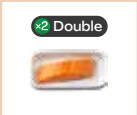


Bacon-Wrapped Salmon

with Broccoli and Tarragon Cream

Special

35 Minutes



Salmon Fillets, skin-on
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



Bacon Strips
100 g | 200 g



Lemon-Pepper Seasoning
6 g | 12 g



Red Potato
400 g | 800 g



Mayonnaise
4 tbsp | 8 tbsp



Sour Cream
1 | 2



Tarragon
7 g | 14 g



Dijon Mustard
½ tbsp | 1 tbsp



Lemon
1 | 2



Broccoli
170 g | 340 g



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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Salt, oil, butter, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, paper towels, parchment paper, small bowl

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 5:**
1/8 tsp (1/4 tsp) mild, 1/4 tsp (1/2 tsp) medium and 1/2 tsp (1 tsp) extra!

- Remove any brown spots from **potatoes**, then cut into quarters. (Cut any larger **potatoes** into 1-inch pieces.)
- To a parchment-lined baking sheet, add **potatoes**, **Lemon-Pepper Seasoning** and **1 tbsp** (2 tbsp) **oil**. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven for 22-25 min, flipping halfway through, until golden.

2



Prep

- Meanwhile, trim ends off **broccolini**, then cut any larger **stalks** in half lengthwise, leaving thinner **stalks** whole.
- Peel, then mince or grate **garlic**.
- Juice **half the lemon**, then cut **remaining lemon** into wedges.
- Strip **tarragon leaves** from stems, then finely chop.
- Pat **bacon** and **salmon** dry with paper towels. Season **salmon** with **salt** and **pepper**.
- Wrap **2 bacon strips** around **each piece of salmon**. (**TIP:** Overlapping strips by 1/2 inch helps keep bacon securely in place!)

3



Cook bacon-wrapped salmon

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

- Meanwhile, heat a large non-stick pan over medium-high.
- Carefully add **bacon-wrapped salmon** to the hot, dry pan. Sear 3-4 min per side, until **bacon** is golden. Reserve **bacon fat**.
- After **potatoes** have roasted for 14-15 min, move them to one side of the baking sheet, then arrange **salmon** on the other side. (**NOTE:** For 4 servings, use another parchment-lined baking sheet.)
- Drizzle **bacon fat** from the pan over **potatoes**. Roast **salmon** and **potatoes** in the **middle** of the oven for 8-10 min, until **salmon** is cooked through and **potatoes** are tender.** (**NOTE:** For 4 servings, roast salmon in the top of the oven.)

4



Sauté broccolini

- Meanwhile, heat the same pan over medium.
- When hot, **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Add **broccolini**. Cover and cook for 4-5 min, stirring occasionally, until tender. Season with **salt** and **pepper**.
- Add **half the garlic**. Cook for 30 sec, stirring often, until fragrant.

5



Make tarragon cream

- To a small bowl, add **mayo**, **sour cream**, **tarragon**, **Dijon**, **remaining garlic** and **1 tsp** (2 tsp) **lemon juice**. (**NOTE:** Reference garlic guide.) Season with **salt**, then stir to combine.

6



Finish and serve

- Divide **bacon-wrapped salmon**, **potatoes** and **broccolini** between plates.
- Dollop **some tarragon cream** over **salmon**.
- Serve **remaining tarragon cream** on the side for dipping.
- Squeeze a **lemon wedge** over top.

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 | Cook bacon-wrapped salmon

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

If you've opted for **double salmon**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of salmon**, using **one piece of bacon** per piece of **salmon**.

** Cook bacon and salmon to minimum internal temperatures of 160°F and 158°F, respectively.