



Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

20 Minutes

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)

Swap



Shrimp
285 g | 570 g

Double



Salmon Fillets
500 g | 1000 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
4 g | 8 g



White Wine
Vinegar
1 tbsp | 2 tbsp



Dill-Garlic Spice
Blend
4 g | 8 g



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, sugar, oil, salt

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

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!)
- To a medium bowl, add **ciabatta** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.

2



Marinate veggies

- To a large bowl, add **vinegar**, **half the garlic salt**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. 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.
- When hot, add **ciabatta**. Cook for 3-5 min, stirring occasionally, until browned on all sides.
- Transfer to a plate.

4



Season and cook salmon

🔄 Swap | **Shrimp**

×2 Double | **Salmon 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 for 5-6 min, turning occasionally, until browned on all sides.**
- Carefully transfer **salmon** to a plate, skin-side up.

5



Assemble salad

- To the bowl with **marinated veggies**, add **spring mix** and **half the croutons**, 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-serving 4-serving Ingredient

For 6 servings

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 | Season and cook shrimp

🔄 Swap | **Shrimp**

If you've opted for **shrimp**, reheat the same pan over medium-high. While the pan heats, using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Season with **Dill-Garlic Spice Blend**, **remaining garlic salt** and **pepper**. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook for 2-3 min, stirring occasionally, until **shrimp** just turn pink.** Transfer **shrimp** to a plate.

4 | Season and cook salmon

×2 Double | **Salmon Fillets**

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**.

** Cook salmon to a minimum internal temperature of 158°F, and shrimp to a minimum internal temperature of 165°F.