

HELLO FRESH Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

20 Minutes

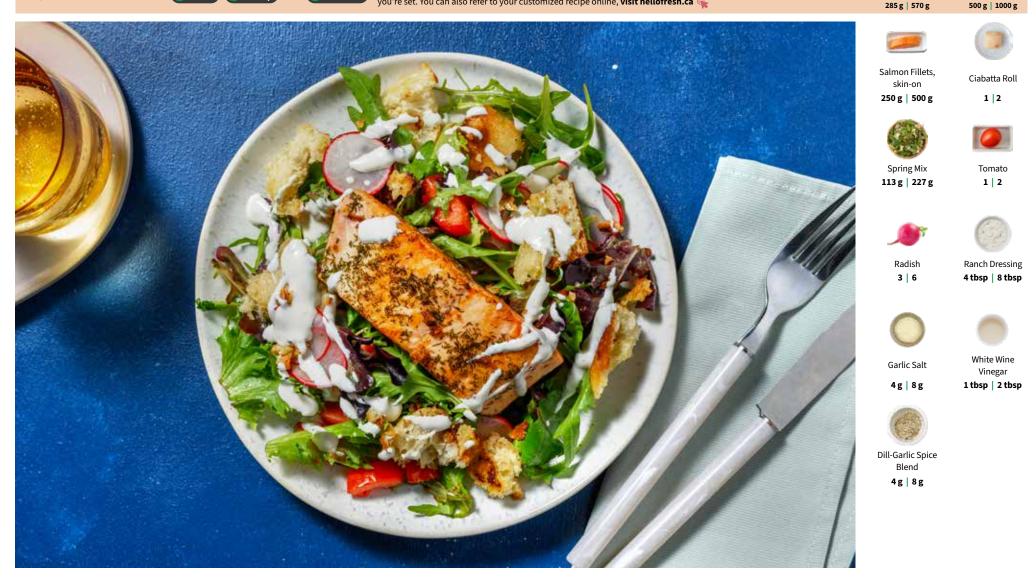


Salmon Fillets

Shrimp

ℵ Customized Protein + Add 2 Double 🜔 Swap) or

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 🌑



Allergens Heyhome 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



Prep

- Before starting, wash and dry all produce.
- Thinly slice **radishes** into rounds.
- Cut tomato into 1/2-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.



Season and cook salmon

🚫 Swap | Shrimp 🏾

😢 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.



Marinate veggies

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Assemble salad

to combine.

To the bowl with marinated veggies, add

spring mix and half the croutons, then toss

- 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.



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.



Finish and serve

- Divide **salad** and **salmon** between plates.
- Drizzle ranch dressing over top.
- Sprinkle remaining croutons over top.



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

😢 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**.