

Bacon-Wrapped Salmon

with Tarragon Cream and Broccolini

Discovery

35 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Salmon Fillets,
skin-on



Bacon Strips



Lemon-Pepper
Seasoning



Red Potato



Mayonnaise



Sour Cream



Tarragon



Dijon Mustard



Lemon



Broccolini



Garlic, cloves

HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour!

Start here

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

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

Garlic Guide for Step 5:

- Mild: ¼ tsp (¼ tsp)
- Medium: ½ tsp (½ tsp)
- Extra: ¾ tsp (1 tsp)

Bust out

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

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Bacon Strips	100 g	200 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Red Potato	400 g	800 g
Mayonnaise	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Tarragon	7 g	14 g
Dijon Mustard	1 ½ tsp	3 tsp
Lemon	1	2
Broccolini	170 g	340 g
Garlic, cloves	2	4
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook salmon and bacon to minimum internal temperatures of 70°C/158°F and 71°C/160°F, respectively.

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.



Issue with your meal?
Scan the QR code to
share your feedback.



Roast potatoes

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



Sauté broccolini

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



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**.
- Securely wrap **2 bacon strips** around **each piece of salmon**. (**TIP**: Overlapping strips by ½ inch helps keep bacon in place!)



Make tarragon cream

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



Cook bacon-wrapped salmon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- Carefully add **bacon-wrapped salmon** to the hot, dry pan. Sear until **bacon** is golden-brown, 3-4 min per side.
- 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 ppl, use another parchment-lined baking sheet.)
- Drizzle **bacon fat** from the pan over **potatoes**. Roast **salmon** and **potatoes** in the **middle** of the oven until **salmon** is cooked through and **potatoes** are tender, 8-10 min.** (**NOTE**: For 4 ppl, roast salmon in the top of the oven.)



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, if desired.

Dinner Solved!