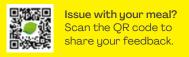


Bacon-Wrapped Salmon

with Tarragon Cream and Broccolini

Discovery

35 Minutes







skin-on

Bacon Strips





Lemon-Pepper Seasoning





Mayonnaise







Sour Cream

Dijon Mustard







Garlic, cloves

Start here

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

Measurements 1 tbsp (2 tbsp) within steps

Garlic Guide for Step 5:

- Mild: 1/8 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Extra: 1/2 tsp (1 tsp)

Bust out

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

Ingredients

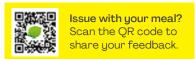
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	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Bacon Strips	100 g	200 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Red Potato	400 g	800 g
Mayonnaise	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Tarragon	7 g	14 g
Dijon Mustard	1 ½ tsp	3 tsp
Lemon	1	2
Broccolini	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.





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.



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!)



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 goldenbrown, 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 parchmentlined 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.)



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.



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.



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!