



Balsamic-Glazed Salmon

with Bruschetta Topping and Roasted Veggies

Family Friendly 30-40 Minutes



Salmon Fillets, skin-on



Balsamic Glaze



Red Potato



Roma Tomato



Basil



Italian Seasoning



Garlic Salt



Zucchini

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

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

Bust out

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

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Balsamic Glaze	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Roma Tomato	80 g	160 g
Basil	7 g	14 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Zucchini	200 g	400 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

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.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, half the Italian Seasoning and 1 tbsp oil** to a parchment-lined baking sheet. Season with **¼ tsp (½ tsp) garlic salt and pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 21-23 min. (**NOTE:** We'll add the zucchini to the baking sheet after flipping potatoes!)



Roast zucchini

- Once **potatoes** are flipped halfway through cooking, add **zucchini** to baking sheet. Roast in the **middle** of the oven until tender-crisp, 12-14 min. (**NOTE:** For 4 ppl, use 1 baking sheet for zucchini and roast in the top of the oven.)



Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Thinly slice **basil**.
- Add **zucchini** and **½ tbsp (1 tbsp) oil** to a medium bowl. Season with **¼ tsp (½ tsp) garlic salt and pepper**, then toss to combine. Set aside.
- Pat **salmon** dry with paper towels, then sprinkle with **remaining Italian Seasoning**. Season with **salt and pepper**.



Cook salmon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **salmon**, skin-side down. Cook until **skin** is crispy, 4-5 min. Flip and cook until **salmon** is cooked through, 3-4 min.**
- Transfer to a plate and cover to keep warm.



Make bruschetta topping

- Add **tomatoes, basil, ¼ tsp (½ tsp) garlic salt and ½ tbsp (1 tbsp) oil** to a small bowl. Season with **pepper**, then stir to combine. Set aside.



Finish and serve

- If desired, gently remove and discard salmon skin.
- Brush **salmon** with **½ tbsp (1 tbsp) balsamic glaze**.
- Divide **Italian roasted veggies** and **salmon** between plates. Top **salmon** with **bruschetta topping**, then drizzle **½ tbsp (1 tbsp) balsamic glaze** over top.

Dinner Solved!