



Brown Sugar and Mustard-Glazed Salmon

with Corn on the Cob and Wedge Salad

Family Feast

45 Minutes



Salmon Fillet



Sub Roll



Corn on the Cob



Iceberg Lettuce Head



Baby Heirloom Tomatoes



Lemon



Chives



Crispy Shallots



Sour Cream



Mayonnaise



Brown Sugar



Whole Grain Mustard



Garlic Salt



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HELLO RANCH

This tangy DIY ranch dressing is the perfect condiment!

Start here

- Before starting, remove 4 tbsp (8 tbsp) butter from the fridge and set aside to come up to room temperature.
- 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

2 Baking sheets, 2 medium bowls, colander, measuring spoons, silicone brush, zester, aluminum foil, 2 small bowls, large pot, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillet	450 g	900 g
Sub Roll	2	4
Corn on the Cob	2	4
Iceberg Lettuce Head	½	1
Baby Heirloom Tomatoes	113 g	227 g
Lemon	1	2
Chives	14 g	28 g
Crispy Shallots	28 g	56 g
Sour Cream	6 tbsp	12 tbsp
Mayonnaise	4 tbsp	8 tbsp
Brown Sugar	1 tbsp	2 tbsp
Whole Grain Mustard	2 tbsp	4 tbsp
Garlic Salt	2 tsp	4 tsp
Unsalted Butter*	4 tbsp	8 tbsp
Sugar*	½ tsp	1 tsp
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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Prep and marinate tomatoes

- Remove and discard outer layer of **iceberg lettuce**. Remove stem, then quarter **iceberg** leaving **each wedge** intact.
- Thinly slice **chives**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Husk **corn**, then halve crosswise.
- Quarter **tomatoes**.
- Add **tomatoes, 1 tsp** (2 tsp) **lemon juice, ¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a small bowl. Season with **salt** and **pepper**, then stir to coat.



Make DIY ranch

- Meanwhile, add **sour cream, mayo, half the lemon zest, remaining lemon juice, 1 tbsp** (2 tbsp) **chives, ½ tsp** (1 tsp) **garlic salt** and **¼ tsp** (½ tsp) **sugar** to a medium bowl. Season with **pepper**, then stir to combine.



Roast salmon

- Combine **brown sugar** and **mustard** in another small bowl.
- Line a baking sheet with foil, leaving overhang on all sides.
- Pat **salmon** dry with paper towels, then season **tops and sides** with **1 tsp** (2 tsp) **garlic salt** and **pepper**.
- Add **salmon** to the prepared baking sheet, skin-side down. Spread **brown sugar-mustard mixture** over top.
- Bake in the **middle** of the oven until cooked through, 16-20 min.**



Make chive-butter toasts

- Halve **rolls**.
- Add **remaining lemon zest, remaining garlic salt, 1 tbsp chives** and **4 tbsp** (8 tbsp) **softened butter** to another medium bowl. Season with **pepper**, then stir to combine. Reserve **half the chive butter** for serving with **corn**.
- Arrange **rolls** on an unlined baking sheet, cut side up. Spread **remaining chive butter** onto **each roll half**.
- Toast in the **top** of the oven until golden-brown, 4-6 min. (**TIP**: Keep an eye on toasts so they don't burn!)



Cook corn

- Meanwhile, add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with **salt**. Cover and bring to a boil over high heat, 3-4 min.
- Once boiling, remove from heat and set aside, still covered.



Finish and serve

- Drain **corn**.
- Cut **toasts** in half, if desired.
- Divide **salmon, corn, toasts** and **half the lettuce wedges** (use all for 4 ppl) between plates.
- Dollop **some ranch** over **lettuce wedges**, then top with **marinated tomatoes, crispy shallots** and **any remaining chives**.
- Serve **any remaining ranch** alongside.
- Dollop **reserved chive butter** over **corn**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!