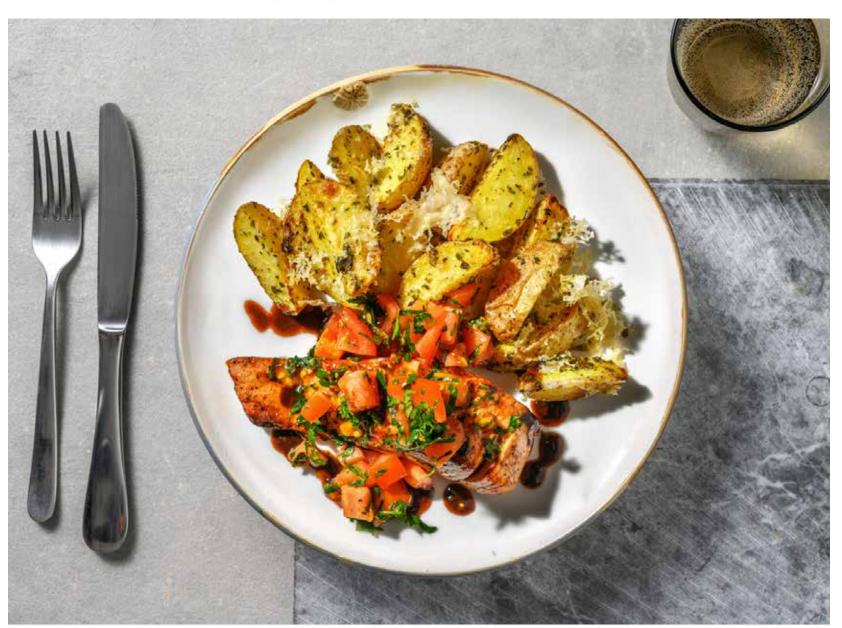


# Bruschetta Balsamic-Glazed Salmon

with Parmesan Roasted Potatoes

Family Friendly

35 Minutes





Salmon Fillets,



skinless



Balsamic Glaze



Russet Potato



Parmesan Cheese, shredded





Roma Tomato



Italian Seasoning



Garlic Salt

# Start here

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

## **Bust Out**

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

# Ingredients

3		
	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Balsamic Glaze	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Roma Tomato	80 g	160 g
Basil	7 g	14 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of  $70^{\circ}\text{C}/158^{\circ}\text{F},$  as size may vary.

## **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with ¼ **tsp garlic salt** (dbl for 4 ppl) and **pepper**. Roast in the **middle** of the oven, until golden-brown and tender, 21-23 min.



#### Prep

While **potatoes** roast, cut **tomatoes** into ½-inch pieces. Finely slice **basil**. Pat **salmon** dry with paper towels, then sprinkle with the **remaining Italian Seasoning**. Season with **salt** and **pepper**.



#### Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **salmon**. Pan-fry, until golden-brown and cooked through, 2-3 min per side.\*\* Transfer to a plate and cover with foil to keep warm.



#### Make bruschetta

Stir together **tomatoes**, **basil**, ¼ **tsp garlic salt** and ½ **tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **pepper**. Set aside.



## Finish potatoes

When **potatoes** are almost finished, sprinkle **Parmesan** over top. Return **potatoes** to the **middle** of the oven and continue roasting, until **Parmesan** is golden-brown, 3-4 min.



#### Finish and serve

Brush salmon with ½ tbsp balsamic glaze (dbl for 4 ppl). Divide Parmesan potatoes and salmon between plates. Top salmon with bruschetta and drizzle ½ tbsp balsamic glaze (dbl for 4 ppl) over top.

# **Dinner Solved!**

## Contact

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