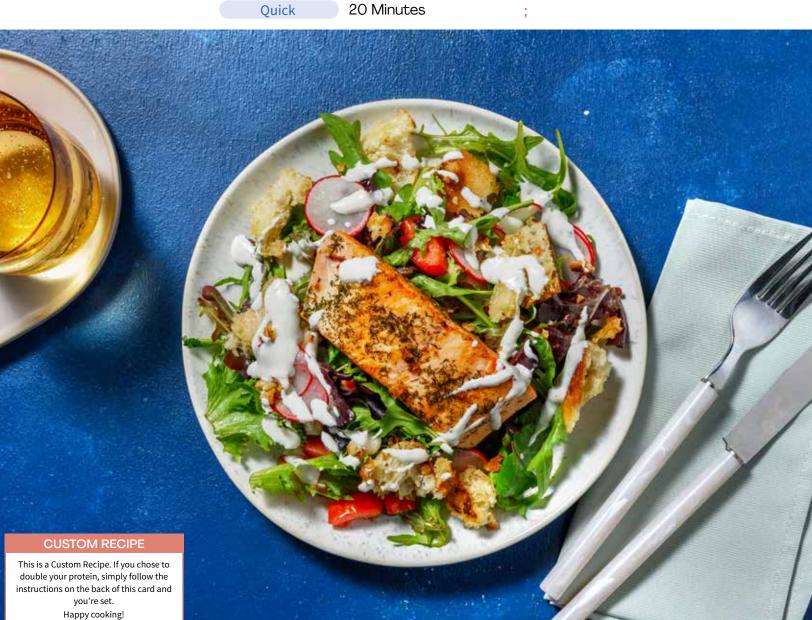


Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons







Salmon Fillets





Ciabatta Roll











Radish

Garlic Salt

Spring Mix

Tomato





Ranch Dressing



White Wine Vinegar



Dill-Garlic Spice Blend

HELLO DIY CROUTONS

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Bust out

Medium bowl, measuring spoons, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, skin-on	500 g	1000 g
Ciabatta Roll	1	2
Spring Mix	113 g	227 g
Tomato	1	2
Radish	3	6
Ranch Dressing	4 tbsp	8 tbsp
Garlic Salt	1 tsp	1 tsp
White Wine Vinegar	1 tbsp	2 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
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.



Prep

- Thinly slice radishes into rounds.
- Tear or cut ciabatta into 1-inch pieces. (TIP: Tearing the ciabatta into rustic pieces creates nooks and crannies. Perfect for turning into toasted croutons!)
- Add ciabatta and 1 tbsp (2 tbsp) oil to a medium bowl. Season with salt and pepper, then toss to coat.
- Cut tomato into ½-inch pieces.



Marinate veggies

- Add vinegar, half the garlic salt, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with **pepper**, then whisk to combine.
- Add tomatoes and radishes, then toss to combine.



Cook DIY croutons

- Heat a large non-stick pan over medium heat.
- When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 3-5 min.
- Transfer to a plate.



Season and cook salmon

- · Heat a large non-stick pan over medium heat.
- While the pan heats, pat **salmon** dry with paper towels.
- Season with Dill-Garlic Spice Blend, remaining garlic salt and pepper. Drizzle all over with 1/2 tbsp (1 tbsp) oil.
- When the pan is hot, add salmon. Cook, turning occasionally, until browned on all sides, 5-6 min.**
- Carefully transfer salmon to a plate, skinside up.

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of salmon. Work in batches, if necessary.



Assemble salad

 Add spring mix and half the croutons to the bowl with marinated veggies, then toss to combine.



Finish and serve

- Divide **salad** and **salmon** between plates.
- Drizzle ranch dressing over top.
- Sprinkle **remaining croutons** over top.

Dinner Solved!