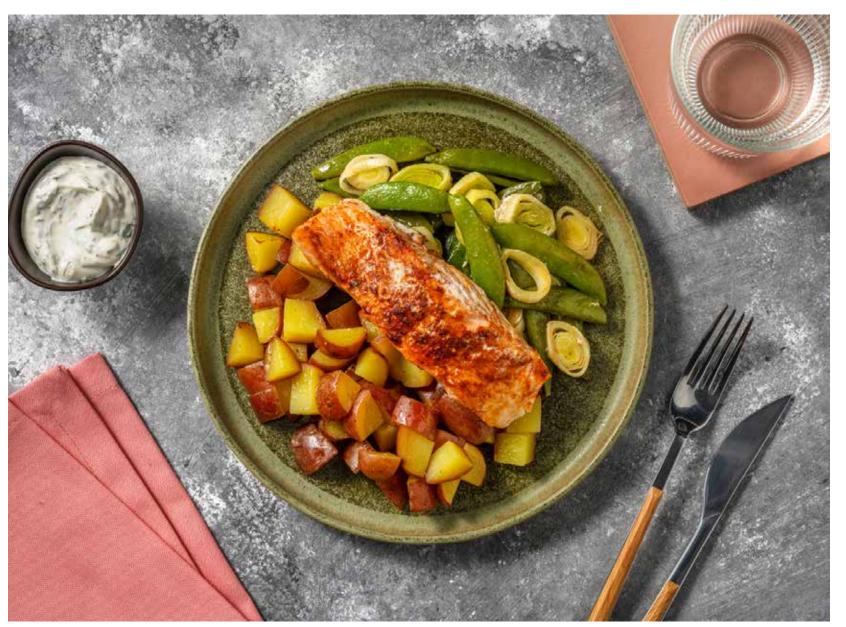


# New England Salmon with Foil Pouch Potatoes



25 Minutes





Salmon Fillets, skinless





Sugar Snap Peas



Leek, sliced

Red Potato





Old Bay Seasoning



Sour Cream

# Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 425°F over medium heat.

#### **Bust out**

Medium bowl, measuring spoons, aluminum foil, large bowl, small bowl, paper towels

# Ingredients

<b>3</b>		
	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Red Potato	360 g	720 g
Sugar Snap Peas	113 g	227 g
Leek, sliced	56 g	113 g
Dill	7 g	7 g
Old Bay Seasoning	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Oil*		

Salt and Pepper

## **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.



# Prep and marinate salmon

Roughly chop dill. Trim snap peas. Cut potatoes into ½-inch pieces. Pat salmon dry with paper towels. Add salmon, Old Bay Seasoning and ½ tbsp oil (dbl for 4 ppl) to a large bowl. Toss to coat. Set aside.



## Prep and grill potatoes

Add **potatoes**, **1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to combine. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (NOTE: For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.) Place **pouch** on one side of grill, close lid and grill over medium heat, until tender, 18-20 min.



# Prep and grill salmon

While **potatoes** grill, layer another two 24x12-inch pieces of foil. Arrange **snap peas** and **leeks** on one side of foil. Drizzle over **1 tbsp oil**, then season with **salt** and **pepper**. Top **veggies** with **salmon**. Fold foil in half over **salmon** and **veggies** and pinch to seal **pouch** (NOTE: 2 NOTE: For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.) Place **pouch** on the other side of grill. Close lid and grill until **salmon** is cooked through, 7-9 min.\*\*



## Make dill sour cream

While **salmon** and **potatoes** grill, stir together **dill** and **sour cream** in a small bowl. Season with **salt** and **pepper**.



#### Finish and serve

Carefully open the **foil pouches**. Divide **salmon**, **veggies** and **potatoes** between plates. Serve **dill sour cream** on the side, for dipping.

# **Dinner Solved!**

#### Contact

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<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of  $70^{\circ}$ C/158°F, as size may vary.