



New England Salmon

with Foil Pouch Potatoes

Grill

25 Minutes



Salmon Fillets, skinless



Red Potato



Sugar Snap Peas



Leek, sliced



Dill



Old Bay Seasoning



Sour Cream

HELLO OLD BAY SEASONING

The perfect combination of spices and seasoning to make your seafood dinners pop!

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

| | 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*

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°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.

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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!