



# Premium Feast Apricot-Mustard Glazed Salmon

with Thyme-Butter Potato Wedges and Peach-Cucumber Salad

Family Feast 35 Minutes



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Jumbo Salmon Fillet



Red Potato



Ciabatta Roll



Peach



Mini Cucumber



Arugula and Spinach Mix



Lemon



Thyme



Feta Cheese, crumbled



Apricot Spread



Whole Grain Mustard



Garlic Salt

## HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

## Start here

- Before starting, 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

3 Baking sheets, medium bowl, measuring spoons, zester, large bowl, parchment paper, small pot, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Jumbo Salmon Fillet	450 g	900 g
Red Potato	500 g	1000 g
Ciabatta Roll	1	2
Peach	1	2
Mini Cucumber	132 g	264 g
Arugula and Spinach Mix	113 g	227 g
Lemon	1	2
Thyme	7 g	14 g
Feta Cheese, crumbled	½ cup	1 cup
Apricot Spread	4 tbsp	8 tbsp
Whole Grain Mustard	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 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 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.*



### 1 Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



### 4 Prep salad and make dressing

- Meanwhile, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Halve, pit, then slice **peach** into ½-inch wedges.
- Whisk together **remaining apricot spread**, **remaining mustard**, **1 tbsp** (2 tbsp) **lemon juice**, **½ tsp** (1 tsp) **lemon zest** and **½ tbsp** (1 tbsp) **oil** in a large bowl. Season with **salt** and **pepper**, to taste.



### 2 Make apricot-mustard glaze and thyme butter

- Meanwhile, strip **thyme leaves** from stems, then finely chop.
- Combine **half the thyme**, **3 tbsp** (6 tbsp) **apricot spread** and **1 ½ tbsp** (3 tbsp) **mustard** in a medium bowl. (**NOTE:** This is your apricot-mustard glaze.)
- Reserve **half the apricot-mustard glaze** into a small bowl.
- Melt **2 tbsp** (4 tbsp) **butter** in a small pot or microwavable bowl. Add **remaining thyme**. Season with **half the garlic salt**, then stir to combine. (**NOTE:** This is your thyme butter.)



### 5 Make croutons

- Cut **ciabatta** into 1-inch pieces.
- Toss with **½ tbsp** (1 tbsp) **oil** on another parchment-lined baking sheet. Season with **pepper** and **remaining garlic salt**, then toss to coat.
- Toast in the **bottom** of the oven, stirring halfway through, until lightly golden, 5-6 min. (**NOTE:** For 4 ppl, toast in the bottom of the oven after potato wedges are done.)



### 3 Glaze and roast salmon

- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Add **salmon** to another parchment-lined baking sheet, skin-side down. Spread **apricot-mustard glaze** from the medium bowl over top.
- Roast in the **middle** of the oven until cooked through, 15-20 min.\*\*



### 6 Finish and serve

- Add **cucumbers**, **peaches** and **arugula and spinach mix** to the large bowl with **dressing**, then toss to combine.
- Drizzle **thyme butter** over the baking sheet with **potato wedges**, then toss to coat.
- Divide **salmon**, **potato wedges** and **salad** between plates.
- Spoon **reserved apricot-mustard glaze** over **salmon**.
- Sprinkle **croutons** and **feta** over **salad**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!



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