

# Premium Feast Lemon and Dill Salmon

with Chopped Greek Salad and Feta Aioli



40 Minutes



Issue with your meal? Scan the QR code to share your feedback.





Jumbo Salmon Fillet

**Red Potato** 





Flatbread

Baby Heirloom Tomatoes







Mini Cucumber

Lemon







Feta Cheese, crumbled



Mayonnaise



Lemon-Pepper Seasoning



**Mixed Olives** 



Garlic, cloves



Sweet Bell Pepper



### Start here

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

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

#### Garlic Guide for Step 4:

- Mild: 1/4 tsp (1/2 tsp)
- Medium: 1/2 tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

#### **Bust out**

2 Baking sheets, measuring spoons, silicone brush, zester, aluminum foil, parchment paper, small pot, small bowl, paper towels, large bowl

### Ingredients

	2 Person	4 Person
Jumbo Salmon Fillet	450 g	900 g
Red Potato	10	20
Flatbread	2	4
Baby Heirloom Tomatoes	227 g	454 g
Mini Cucumber	2	4
Lemon	1	2
Dill	7 g	14 g
Feta Cheese, crumbled	½ cup	1 cup
Mayonnaise	½ cup	1 cup
Lemon-Pepper Seasoning	2 tbsp	4 tbsp
Mixed Olives	60 g	120 g
Garlic, cloves	3	6
Sweet Bell Pepper	2	4
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		

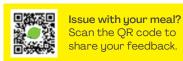
Salt and Pepper\*

- \* 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, sov. sulphites, tree nuts and wheat.





## Prep and roast potatoes and peppers

- Cut potatoes into ½-inch pieces.
- Core, then cut half the peppers into 1-inch pieces.
- Add potatoes, chopped peppers, half the Lemon-Pepper Seasoning and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with salt, then toss to coat.
- Roast in the middle of the oven, flipping halfway through, until tender and goldenbrown, 22-25 min.



#### Roast salmon

- · Line another baking sheet with parchment.
- Pat **salmon** dry with paper towels. Season with salt and remaining Lemon-Pepper Seasoning.
- Place salmon in centre of the prepared sheet. Drizzle ½ tbsp (1 tbsp) oil over top.
- Roast in the top of the oven until cooked through, 16-20 min.\*\*



#### Prep

- Meanwhile, core, then cut remaining **pepper** into ½-inch pieces.
- Cut cucumbers into ½-inch pieces.
- Peel, then mince or grate garlic.
- · Roughly chop dill.
- Zest, then juice lemon.
- Drain, then halve olives.
- Halve tomatoes.



### Make lemon aioli and toast flatbreads

- Add mayo, 1 tsp (2 tsp) lemon juice and 1/4 tsp (1/2 tsp) garlic to a small bowl. (NOTE: Reference garlic guide.) Season with salt and pepper, then stir to combine.
- Pat **flatbreads** on both sides with a damp paper towel, then wrap in foil to create a packet.
- Place in the **bottom** of the oven until. warmed through, 4-5 min.



#### Make salad and dill-lemon butter

- Add 1 tbsp (2 tbsp) lemon juice, 1/4 tsp (1/2 tsp) sugar and 1/2 tbsp (1 tbsp) oil to a large bowl. Season with salt and pepper, then stir to combine.
- Add tomatoes, cucumbers, olives and remaining peppers. Toss to combine.
- Melt 3 tbsp (6 tbsp) butter in a small pot over medium heat.
- Remove from heat, then stir in lemon zest, half the dill and remaining garlic. Season with **salt** and **pepper**, to taste, then stir to combine.



### Finish and serve

- Brush some lemon-dill butter onto tops of flatbreads.
- Divide salmon, potatoes, salad and flatbreads between plates.
- Drizzle remaining lemon-dill butter over salmon.
- Sprinkle **feta** over **salad**.
- Sprinkle remaining dill over potatoes.
- Serve lemon aioli alongside.

**Dinner Solved!**