



Premium Feast Lemon and Dill Salmon

with Chopped Greek Salad and Feta Aioli

Family Feast 40 Minutes



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Jumbo Salmon Fillet



Red Potato



Flatbread



Baby Heirloom
Tomatoes



Mini Cucumber



Lemon



Dill



Feta Cheese,
crumbled



Mayonnaise



Lemon-Pepper
Seasoning



Mixed Olives



Garlic, cloves



Sweet Bell Pepper

HELLO DILL

This delicate herb comes from the same family as parsley and celery!

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)

Garlic Guide for Step 4:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ 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*	¼ 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, soy, sulphites, tree nuts and wheat.



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1 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 golden-brown, 22-25 min.



4 Make lemon aioli and toast flatbreads

- Add **mayo, 1 tsp** (2 tsp) **lemon juice** and **¼ tsp** (½ 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.



2 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.**



5 Make salad and dill-lemon butter

- Add **1 tbsp** (2 tbsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **½ 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.



3 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**.



6 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!