

Roasted Salmon and Lemon-Dill Risotto

with Peas and Creamy Sauce

20-min



Salmon Fillets,
skin-on



Lemon



Shallot



Vegetable Stock
Powder



White Wine Vinegar



Quick-Cook Risotto



Dill



Green Peas



Garlic Puree



Mayonnaise

HELLO QUICK-COOKING RISOTTO

Parboiled rice is a short-cut to making a creamy risotto in minutes!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Dill Guide for Step 2 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

Bust out

Baking sheet, measuring spoons, zester, parchment paper, small pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Quick-Cook Risotto	1	2
Lemon	½	1
Dill	7 g	7 g
Shallot	50 g	100 g
Green Peas	56 g	113 g
Vegetable Stock Powder	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
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.

Contact

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Prep and roast salmon

- Pat **salmon** dry with paper towels.
- Season with **salt** and **pepper**.
- Arrange **salmon** on a parchment-lined baking sheet.
- Roast in the **middle** of the oven until cooked through, 11-13 min.**



Start risotto

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Add **shallots** and **peas**. Cook, stirring often, until **shallots** soften, 2-3 min.
- Add **garlic puree** and **vinegar**. Cook, stirring often, until **garlic** is fragrant, 1-2 min.



Prep

- Meanwhile, peel, then finely chop **shallot**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl).
- Roughly chop **2 tsp dill**. (NOTE: Reference dill guide.)
- Without opening the package, use a small pot to press down on **risotto** to break **rice** into smaller pieces.
- Massage **risotto rice** package to separate **grains**.



Finish risotto

- Add **rice**, **vegetable stock powder** and **¾ cup water** (dbl for 4 ppl) to the pan. Stir to combine, then bring to a boil.
- Once boiling, reduce heat to medium. Simmer, stirring constantly, until **rice** is tender, 2 min. (TIP: Use the back of a spatula to gently break-up any remaining clumps of rice.)
- Remove from heat, then stir in **lemon zest**, **1 tbsp butter** (dbl for 4 ppl) and **remaining dill**.
- Season with **salt** and **pepper**, to taste.



Make dill sauce

- Add **mayo**, **half the dill** and **1 tsp lemon juice** (dbl for 4 ppl) to a small bowl.
- Season with **pepper**, then stir to combine.



Finish and serve

- Divide **lemon-dill risotto** between plates. Top with **roasted salmon**.
- Spoon **creamy dill sauce** over top.

Dinner Solved!