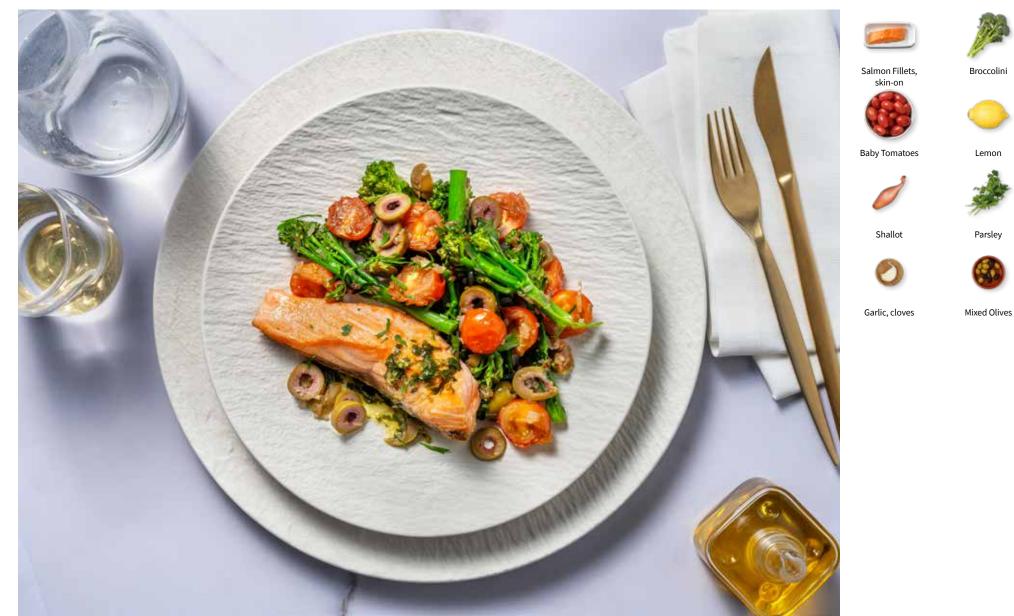


Salmon and Gremolata Butter

with Broccolini Puttanesca







This mix of kalamata and green olives is a fantastic flavour bomb!

Start here

Before starting, wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

Bust out

Medium non-stick pan, measuring spoons, zester, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Broccolini	170 g	340 g
Baby Tomatoes	113 g	227 g
Lemon	1	2
Shallot	50 g	100 g
Parsley	7 g	14 g
Garlic, cloves	2	4
Mixed Olives	30 g	60 g
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.



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• Peel, then thinly slice **shallot**.

 Trim ends off broccolini, then cut any larger stalks in half lengthwise, leaving thinner stalks whole.

- Peel, then mince or grate garlic.
- Finely chop parsley.
- Zest, then juice lemon.
- Halve tomatoes.
- Drain olives, reserving olive brine. Halve olives.



gremolata butter

- Remove the pan with **salmon** from heat. Transfer **salmon** to a plate. Cover to keep warm. Set the pan aside to cool, 2 min.
- Reheat the pan over medium-low. Add 2 tbsp (4 tbsp) butter and remaining garlic. Cook, stirring often, until **butter** melts and garlic is fragrant, 1 min.
- Remove from heat, then add lemon zest, lemon juice and half the parsley. Stir to combine. Season with salt and pepper, to taste. Cover to keep warm.



Cook broccolini puttanesca

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add broccolini and 2 tbsp (1/4 cup) water. Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Add 1 tbsp (2 tbsp) oil, then shallots, tomatoes, olives including their brine and half the garlic. Cook until softened, 3-4 min.
- Remove from heat. Season with salt and pepper, to taste. Cover to keep warm.



Start salmon

• Meanwhile, heat a medium non-stick pan (use a large non-stick pan for 4 ppl) over medium-high heat.

- While the pan heats, pat **salmon** dry with paper towels. Season with salt and pepper.
- When hot, add 1/2 tbsp (1 tbsp) oil, then **salmon**. Cook until golden-brown on all sides and **salmon** is cooked through, 5-7 min.**



Finish and serve

 Divide salmon and broccolini puttanesca between plates.

- Drizzle gremolata butter over salmon.
- Sprinkle remaining parsley over top.

Dinner Solved!