



Speedy Salmon and Cranberry-Apple Chutney

with Roasted Potatoes and Feta Crumble

Salmon Special

20-min



Salmon Fillets,
skin-on
250 g | 500 g



Yellow Potato
350 g | 700 g



Granny Smith
Apple
1 | 2



Dried Cranberries
¼ cup | ½ cup



Shallot
1 | 2



Red Wine Vinegar
1 tbsp | 2 tbsp



Feta Cheese,
crumbled
¼ cup | ½ cup



Spring Mix
56 g | 113 g



Garlic Puree
1 tbsp | 2 tbsp



Whole Grain
Mustard
1 tbsp | 2 tbsp

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.

Pantry items | Unsalted butter, sugar, oil, salt, pepper

Cooking utensils | 2 Baking sheets, measuring spoons, silicone brush, large bowl, parchment paper, small pot, small bowl, whisk, paper towels

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until golden-brown and tender, 16-18 min.

2



Prep

- Meanwhile, peel, halve, then cut **shallot** into ¼-inch slices.
- Core, then cut **apple** into ¼-inch pieces.

3



Roast salmon

- Pat **salmon** dry with paper towels.
- Combine **garlic puree**, **half the whole grain mustard** and **½ tbsp** (1 tbsp) **oil** in a small bowl.
- Brush **garlic oil** all over **salmon flesh**. Season with **salt** and **pepper**.
- Arrange **salmon** on another parchment-lined baking sheet, skin-side down.
- Roast in the **top** of the oven until cooked through, 10-12 min.**

4



Cook cranberry-apple chutney

- Meanwhile, heat a small pot over medium heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **butter**, then **apples**, **dried cranberries**, **half the shallots**, **half the vinegar**, **1 tsp** (2 tsp) **sugar** and **2 tbsp** (4 tbsp) **water**.
- Cook, stirring often, until **apples** soften, 6-8 min.
- Remove the pot from heat.

5



Make dressing

- Meanwhile, whisk together **remaining whole grain mustard**, **remaining vinegar** and **2 tbsp** (4 tbsp) **oil** in a large bowl. Season with **salt** and **pepper**.
- Add **spring mix** and **remaining shallots**, then toss to combine.

6



Finish and serve

- Divide **salmon**, **roasted potatoes** and **salad** between plates.
- Sprinkle **feta** over **potatoes**.
- Spoon **cranberry-apple chutney** over **salmon**.

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.



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