



Ultimate Roasted Salmon and Chive Butter Sauce

with Smashed Potatoes and Garlicky Green Beans

36

Ultimate 35-40 Minutes • 1 of your 5 a day



Unsalted Butter



Potatoes



Chives



Green Beans



Garlic Clove



Lemon



Salmon Fillet



Vegetable Stock
Paste

Pantry Items

Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, baking paper, bowl, frying pan and lid.

Ingredients

Ingredients	2P	3P	4P
Unsalted Butter** 7)	20g	30g	40g
Potatoes	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Green Beans**	150g	230g	300g
Garlic Clove**	2	3	4
Lemon**	1	1½	2
Salmon Fillet** 4)	2	3	4
Vegetable Stock Paste 10)	10g	15g	20g

Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 420g	Per 100g 100g
Energy (kJ/kcal)	1676/401	399/95
Fat (g)	17.1	4.1
Sat. Fat (g)	7.0	1.7
Carbohydrate (g)	45.4	10.8
Sugars (g)	5.8	1.4
Protein (g)	17.5	4.2
Salt (g)	1.11	0.26

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

4) Fish 7) Milk 10) Celery

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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60 Worship St, London EC2A 2EZ

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1



Start the Potatoes

Preheat your oven to 240°C/220°C fan/gas mark 9.
Keep the **butter** in the fridge.

Chop the **potatoes** into 3cm chunks (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf for 20 mins - you'll roast them for longer once you've crushed them.

4



Bring on the Beans

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins.

Stir in **half** the **garlic**, then turn the heat down to medium and cook for 1 min.

Add a splash of **water** and immediately cover with a lid or some foil. Cook until the **beans** are tender, 4-5 mins, then transfer to a bowl and cover to keep warm.

2



Prep your Salmon

Meanwhile, finely chop the **chives** (use scissors if easier). Trim the **green beans**.

Peel and grate the **garlic** (or use a garlic press). Cut one **half** of the **lemon** into slices.

Lay the **salmon fillets**, skin-side down, onto a lined baking tray. Season with **salt** and **pepper**, then lay the **lemon slices** on top. **IMPORTANT:** Wash your hands and equipment after handling raw fish.

5



Emulsify your Sauce

Pop the pan back on medium heat with a drizzle of **oil**. Add the remaining **garlic** and stir-fry for 30 secs.

Stir in the **water for the sauce** (see pantry for amount) and **veg stock paste**. Bring to the boil and boil for 1 min.

Turn the heat down to low and whisk in the **cold butter** until melted and the **sauce** has thickened. Taste and season with **salt** and **pepper** if needed.

3



Get Smashing

When the **potatoes** have cooked for 20 mins, remove them from the oven.

Use the bottom of a bowl or pan to lightly crush each **potato**.

Drizzle the **smashed potatoes** with more **oil**, then return to the top shelf of your oven to roast until crispy and golden, 10-15 mins.

Roast the **salmon** on the middle shelf until cooked through, 10-15 mins. **IMPORTANT:** The salmon is cooked when opaque in the middle.

6



Serve

When everything is ready, share your **ultimate roasted salmon** and **veg** between your plates.

Stir the **chives** into the **butter sauce**, then spoon over the **fish** to finish.

Enjoy!