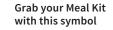
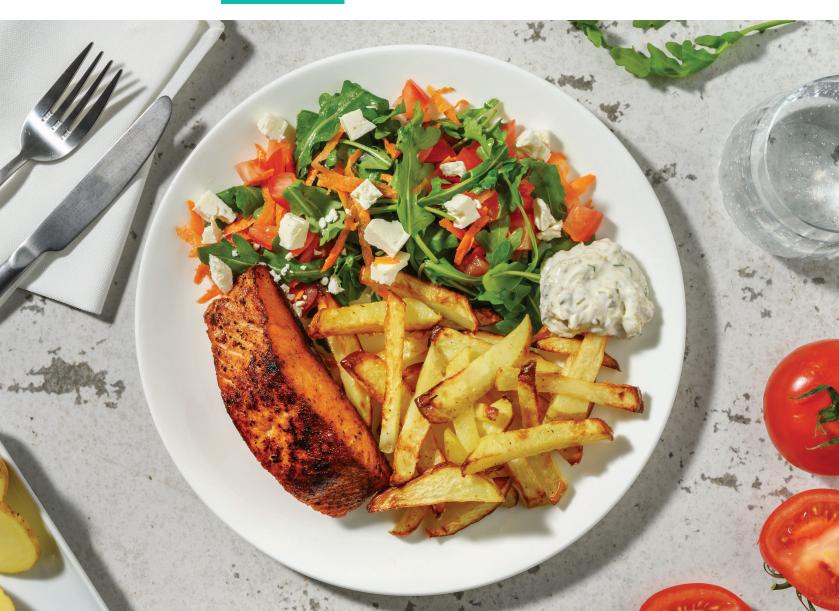
Baked Spiced Salmon with Fries, Garden Fetta Salad & Tartare Sauce

MEDITERRANEAN











Aussie Spice



Salmon







Carrot

Rocket Leaves





Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

Prep in: 15-25 mins Ready in: 25-35 mins

Eat Me First



If you're looking for a new spin on fish and chips, whip up this quick and easy, 4-step recipe, that you'll have plated up in no time. Aussie-spiced salmon is paired with golden fries, garden salad and a dollop of tartare sauce, a combo you'll want to make again and again.

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 medium sachet	1 large sachet	
salmon	1 small packet	2 small packets OR 1 large packet	
honey*	1 tsp	2 tsp	
tomato	1	2	
carrot	1	2	
vinegar* (white wine or balsamic)	drizzle	drizzle	
rocket leaves	1 small bag	1 medium bag	
fetta cubes	1 medium packet	1 large packet	
tartare sauce	1 medium packet	2 medium packets	
beef rump**	1 small packet	2 small packets OR 1 large packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2574kJ (615Cal)	520kJ (124Cal)
Protein (g)	36.2g	7.3g
Fat, total (g)	37.9g	7.7g
- saturated (g)	5.7g	1.2g
Carbohydrate (g)	31.8g	6.4g
- sugars (g)	10.5g	2.1g
Sodium (mg)	766mg	155mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1992kJ (476Cal)	395kJ (94Cal)
Protein (g)	38.3g	7.6g
Fat, total (g)	21.8g	4.3g
- saturated (g)	3.6g	0.7g
Carbohydrate (g)	30.6g	6.1g
- sugars (g)	10.5g	2.1g
Sodium (mg)	785mg	156mg
Dietary Fibre	11.1g	2.2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Bake the fries

- Preheat oven to 240°C/220°C fan-forced. Cut potato into fries.
- Spread **fries** over a large microwave-safe plate. Cover with a damp paper towel. Microwave fries on high, 4 minutes.
- Drain any excess **liquid**, then place **fries** on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread fries out evenly, then bake until golden and tender, 10-15 minutes.

TIP: Start by partially cooking fries in the microwave for a quicker overall cook time!



Make the salad

- Meanwhile, roughly chop tomato. Grate carrot.
- In a second large bowl, combine a drizzle of olive oil and the vinegar. Add carrot, tomato, rocket leaves and crumbled fetta cubes. Toss to combine and season to taste.



Bake the salmon

- Meanwhile, in a large bowl, combine **Aussie spice blend** and a drizzle of olive oil. Add salmon and gently turn to coat.
- Place **salmon** on a second lined oven tray skin-side down and bake until just cooked through, 8-12 minutes.
- When salmon is cooked, drizzle over the honey.

Custom Recipe: If you've swapped to beef rump, place beef rump between two sheets of baking paper. Pound beef with a rolling pin until slightly flattened (if your beef rump is more than 3cm thick, cut it in half horizontally before pounding for a shorter cook time!). Season beef as above. In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef, turning, for 3-6 minutes (depending on thickness), or until cooked to your liking. Transfer to a plate to rest and drizzle over the honey.



Serve up

- Divide baked spiced salmon, fries and garden fetta salad between plates.
- Top with a dollop of **tartare sauce** to serve. Enjoy!

Custom Recipe: Slice beef rump to serve.

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

