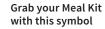


# Moroccan Seared Salmon & Freekeh Salad

with Roast Veggies, Yoghurt & Parsley

EXPLORER

DIETITIAN APPROVED









Vegetable Stock



**Sweet Potato** 







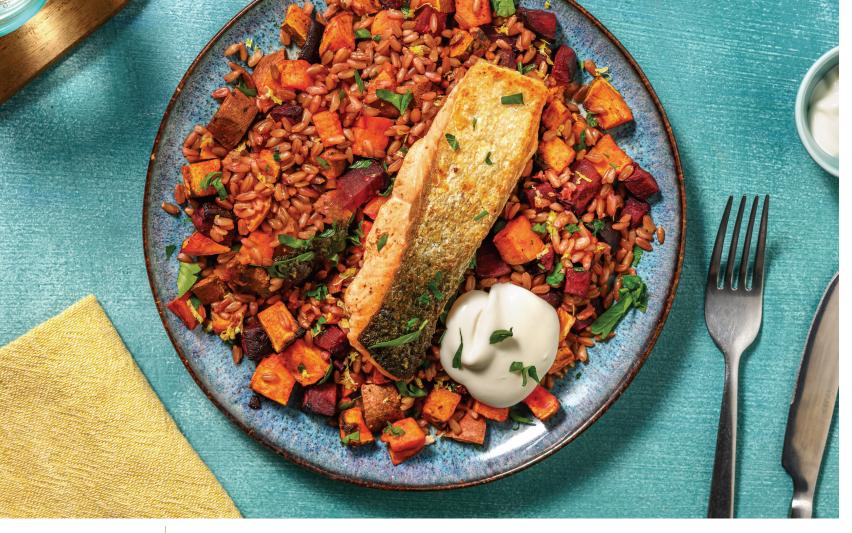
Parsley



Yoghurt



Salmon



Prep in: 20-30 mins Ready in: 35-45 mins

Eat Me First

Ras el hanout is one of the most diverse spice blends on the market, combining a vibrant and earthy mix of several fantastic spices. Paired with freekeh, an ancient grain hailing from the Middle East, this Moroccan salmon number will be one for the books!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

#### **Pantry items**

Olive Oil, Butter, Honey, White Wine Vinegar

# 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

Large saucepan  $\cdot$  Oven tray lined with baking paper  $\cdot$  Large frying pan

# Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
freekeh	1 medium packet	1 large packet	
vegetable stock powder	1 medium sachet	1 large sachet	
sweet potato	1	2	
beetroot	1	2	
ras el hanout	1 medium sachet	1 large sachet	
garlic	1 clove	2 cloves	
parsley	1 bag	1 bag	
salmon	1 small packet	1 large packet	
butter*	15g	30g	
honey*	½ tbs	1 tbs	
white wine vinegar*	1 tsp	2 tsp	
Greek-style yoghurt	1 medium packet	1 large packet	
chicken breast**	1 small packet	1 large packet	
*Pantry Items **Custom Recipe Ingredient			

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3069kJ (734Cal)	675kJ (161Cal)
Protein (g)	42.4g	9.3g
Fat, total (g)	33.3g	7.3g
- saturated (g)	10g	2.2g
Carbohydrate (g)	50.6g	11.1g
- sugars (g)	24.5g	5.4g
Sodium (mg)	697mg	153mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2474kJ (591Cal)	<b>515kJ</b> (123Cal)
Protein (g)	47g	9.8g
Fat, total (g)	15.4g	3.2g
- saturated (g)	7.2g	1.5g
Carbohydrate (g)	49.7g	10.4g
- sugars (g)	24.5g	5.1g
Sodium (mg)	743mg	155mg

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





# Cook the freekeh

- Preheat oven to 240°C/220°C fan-forced. Boil the kettle. Heat a large saucepan over medium-high heat with a drizzle of olive oil.
   Toast freekeh, stirring occasionally, until golden, 1-2 minutes.
- Half-fill the saucepan with boiled water. Bring to the boil, then simmer, uncovered, until tender, 30-35 minutes.
- Drain and rinse freekeh, then return to saucepan over medium heat. Add vegetable stock powder and cook, stirring to combine. Remove from heat and set aside.

**TIP:** Freekeh is cooked when it has softened but still retains some bite.



# Cook the salmon

- When the freekeh has 5 minutes remaining, heat a drizzle of olive oil in a large frying pan over medium-high heat. Cook salmon, skin-side down first, until just cooked through,
   2-4 minutes each side.
- In the **last minute**, add the **butter** and **garlic**, gently turning **salmon** to coat.
- Remove pan from heat and add the honey, gently turning salmon to coat.

**Custom Recipe:** Prepare the pan as above. Cook chicken steaks, until cooked through (when no longer pink inside), 3-6 minutes each side. Continue with step as above.



# Roast the veggies

- Meanwhile, cut sweet potato into bite-sized chunks. Cut beetroot into small chunks.
- Place prepped veggies on a lined oven tray.
  Drizzle with olive oil then sprinkle with ras el hanout. Season with salt and pepper.
  Toss to coat.
- · Roast until tender, 20-25 minutes.

**TIP:** If your oven tray is crowded, divide the veggies between two trays.



# Prep the salmon

- Finely chop garlic. Roughly chop parsley.
- Pat salmon dry with paper towel (this helps the skin crisp up in the pan!), then season both sides.

**Custom Recipe:** If you've swapped to chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.



# Make the freekeh salad

 To the saucepan with the freekeh, add roasted veggies, parsley (reserve some for the garnish!), and a drizzle of white wine vinegar and olive oil. Gently stir to combine. Season to taste.



# Serve up

- Divide freekeh salad with roast veggies between plates. Top with seared salmon.
- Top with a dollop of Greek-style yoghurt.
- Sprinkle over reserved parsley to serve. Enjoy!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate

