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CREAMY DIJON SALMON

with Crispy Potatoes & Garlicky Kale

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Yukon Gold
Potatoes ***

(2 | 3)



Sour Cream *

(1 | 2)

Contains: Milk



Kale *

(1 | 2)



Lemon *

(1 | 1)



**Italian
Seasoning**

(1 | 2)



**Chicken Stock
Concentrate**

(1 | 2)



Garlic

(3 Cloves | 6 Cloves)



Dijon Mustard

(1 | 2)



Salmon *

(1 | 2)

Contains: Fish

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter

(1 TBSP | 2 TBSP)

Contains: Milk

Olive Oil
(5 tsp | 10 tsp)

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CHEF'S TIP

If you have a fish spatula, whip it out to transfer the roasted salmon to your serving plates in step 6. This super-spatch (now *that's* a comic book series we'd love to see) has a thin, flexible edge and enough heft to balance delicate items (like those aforementioned fillets) with ease. Psst—if you don't have one, simply grab your largest spatula! No fishy floor fatalities here.

1.



Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Zest and quarter **lemon**. Peel and finely chop **garlic**. Remove and discard any large ribs from **kale**. Toss potatoes on one side of a baking sheet with a **drizzle of olive oil, half the Italian Seasoning (you'll use the rest in the next step), salt, and pepper.** (For 4 servings, spread potatoes out across entire sheet.) Roast for 12 minutes (you'll add the salmon then).

2.



While potatoes roast, pat **salmon** dry with paper towels; place in a medium bowl or on a plate. Toss with a **large drizzle of olive oil, lemon zest, remaining Italian Seasoning, salt, and pepper.** Rub fillets all over to evenly coat.

3.



Once **potatoes** have roasted 12 minutes, remove sheet from oven. Carefully add **salmon** skin sides down to empty side. (For 4 servings, leave potatoes roasting and add salmon to a second sheet.) Return to oven until potatoes are crispy and salmon is cooked to desired doneness, 10–12 minutes more.

4.



Meanwhile, heat a **drizzle of olive oil** in a large pan over medium–high heat. Add **half the garlic** and cook until fragrant, 30 seconds. Add **kale** and season with **salt and pepper.** Cook, stirring, until tender and wilted, 4–5 minutes. (If needed, stir in splashes of water to help kale soften.) Remove from pan and set aside, covered.

5.



Let pan used for kale cool slightly, then add a **drizzle of olive oil** and place over medium heat. Add **remaining garlic** and cook until fragrant, 30 seconds. Stir in **stock concentrate** and **2 TBSP water (3 TBSP for 4 servings).** Remove pan from heat. Stir in **sour cream, mustard, and 1 TBSP butter (2 TBSP for 4)** until melted and combined. Taste and season with **salt and pepper.** (If sauce is too thick, stir in a splash of water.)

6.



Divide **potatoes, salmon, and kale** between plates. Drizzle salmon with **sauce** and serve with **lemon wedges** on the side.

Salmon is fully cooked when internal temperature reaches 145 degrees.

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