

Seared Salmon

with Asparagus-New Potato Hash & Lemon Aioli

Hash, the delicious, age-old meal of chopped, crispy vegetables, is, at its heart, a celebration of the potato. In spring, there's a special kind of potato available, which we're using here to delicious effect. New potatoes are simply potatoes harvested early, while still small, tender and delicately sweet. We're cooking them with asparagus, collard greens and red onion for an elegant, seasonal hash served under crispy, pan-seared salmon fillets.



Ingredients

4 Skin-On Salmon Fillets

2 Lemons

½ Bunch Asparagus

1 Bunch Collard Greens

1 Clove Garlic

1 Red Onion

¾ Pound New Potatoes

1 Large Bunch Parsley

Knick Knacks

1 Tablespoon Dijon Mustard

⅓ Cup Mayonnaise

1 Tablespoon Salmon Hash Spice Blend

(Ground Sweet Paprika & Ground Fennel Seeds)

Makes 4 Servings

About 545 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp83

1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter and deseed the lemons. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste. Peel and medium dice the onion. Medium dice the potatoes. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Cut out and discard the stems of the collard greens; roughly chop the leaves. Pick the parsley leaves off the stems; discard the stems.

2



Start the hash:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes** in a single, even layer. Cook, stirring occasionally, 10 to 12 minutes, or until browned on all sides.

3



Make the aioli:

While the potatoes cook, in a medium bowl, combine the **garlic paste, mustard, mayonnaise** and the **juice of 4 lemon wedges**; season with salt and pepper to taste.

4



Cook the salmon:

While the potatoes continue to cook, pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. Coat the skinless side of each fillet in the **spice blend**. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down. Cook 3 to 5 minutes per side, or until cooked to your desired degree of doneness. Remove from heat.

5



Finish the hash:

Add the **onion** to the pan of potatoes; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the onion has softened. Add the **asparagus, collard greens** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the collard greens have wilted. Season with salt and pepper to taste. Remove from heat.

6



Serve your dish:

Divide the **finished hash** between 4 dishes. Top each with a **cooked salmon fillet**. Garnish with the **parsley** and **remaining lemon wedges**. Serve with the **aioli** on the side. Enjoy!