

# Seared Salmon & Lemon Aioli

*with Red Potato, Asparagus & Collard Green Hash*

In this recipe, we're serving seared salmon fillets over a delicious springtime hash. For a dynamic variety of flavors and textures, our hash combines satisfyingly crispy potatoes with sautéed asparagus, collard greens and onion. Adding a bit of water to the pan during cooking helps steam our veggies as they sauté, allowing them to achieve perfect tenderness in a fraction of the time. A creamy aioli infused with lemon is the perfect condiment to round out this hearty dish.

 **Blue Apron Wine Pairing**  
Airfield Estates Chardonnay, 2015



## Ingredients

- 4 Skin-On Salmon Fillets
- 10 Ounces Red Potatoes
- 2 Lemons
- 1 Clove Garlic
- 1 Yellow Onion
- ½ Bunch Asparagus
- ½ Bunch Collard Greens

## Knick Knacks

- 1 Tablespoon Whole Grain Dijon Mustard
- ¼ Cup Mayonnaise
- 1 Tablespoon Salmon Hash Spice Blend  
(Ground Sweet Paprika & Ground Fennel Seeds)

**Makes:** 4 servings | **Calories:** about 550 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp272](https://blueapron.com/recipes/fp272)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Medium dice the potatoes. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemons. Peel and medium dice the onion. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Remove and discard the collard green stems; roughly chop the leaves.

2



## Brown the potatoes:

In a medium 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; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until browned on all sides and slightly softened.

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



## Coat & cook the salmon:

While the potatoes continue to cook, place the **spice blend** on a plate. Pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. Coat the skinless side of each seasoned 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, skinless sides down. Cook 1 to 2 minutes on the first side, or until browned. Flip and cook 3 to 5 minutes, or until browned and cooked to your desired degree of doneness. Remove from heat and set aside in warm place.

5



## Finish the hash:

Add the **onion** to the pan of potatoes; season with salt and pepper. (If the pan seems dry, add up to 2 teaspoons of olive oil.) 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. Remove from heat and season with salt and pepper to taste.

6



## Plate your dish:

Divide the **finished hash** between 4 plates. Top with the **cooked salmon fillets**. Garnish with the **remaining lemon wedges**. Serve with the **aioli** on the side. Enjoy!