



Honey Mustard Grilled Salmon

with Potato Salad & Asparagus

 20-30min  2 Servings

If you don't have a grill or grill pan, preheat broiler with top rack 6 inches from heat source. Transfer salmon to a rimmed baking sheet. Broil on top oven rack, 3-4 minutes (watch closely as broilers vary). Add asparagus to baking sheet. Broil until salmon is medium and asparagus is tender, 3-4 minutes. Spoon honey mustard over salmon. Broil until sauce is browned in spots, about 1 minute.

What we send

- 2 Yukon gold potatoes
- garlic
- 1 oz cornichon ¹⁷
- ½ lb asparagus
- ¼ oz fresh dill
- ½ oz honey
- 10 oz pkg salmon filets ⁴
- 2 pkts Dijon mustard ¹⁷

What you need

- kosher salt & pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

Tools

- medium saucepan
- grill or grill pan

Allergens

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 48g, Carbs 47g, Protein 36g



1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch thick wedges. Place in a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a knife, 5-7 minutes. Drain, rinse with cold water, and drain again. Pat potatoes dry.



4. Prep sauce & salmon

In a large bowl, whisk together **honey**, **Dijon mustard**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.

Pat **fish** dry. Rub lightly with **oil**, then season all over with **¼ teaspoon each of salt and pepper**.



2. Make potato salad

Meanwhile, finely chop **1 teaspoon garlic**. Finely chop **cornichons**. In a medium bowl, whisk to combine **chopped garlic and cornichons**, **3 tablespoons oil**, and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**. Add **cooked potatoes** and toss to combine. Set aside at room temperature, stirring occasionally, until step 6.



5. Grill salmon & asparagus

Grill **salmon** until browned, 3-4 minutes. Flip and add **asparagus** to grill or grill pan. Grill until salmon is medium (or longer for desired doneness) and asparagus is crisp-tender, 3-4 minutes (watch closely). Transfer asparagus to plates and season with **a pinch of salt**.



3. Prep ingredients

Preheat grill or grill pan to high (see front of recipe for alternatives). Trim bottom 2 inches from **asparagus**. Finely chop **dill fronds and tender stems**.



6. Glaze salmon & serve

Spoon **honey mustard sauce** over **salmon** on grill or grill pan. Cook, turning, until **honey mustard sauce** is lightly caramelized, about 1 minute more. Add **dill to potato salad** and stir to combine.

Serve **honey mustard grilled salmon** with **potato salad** and **asparagus** alongside. Enjoy!