



**GUEST
CHEF**

Salmon & Roasted Vegetables

with Green Mayonnaise



30-40min



2 Servings

This special recipe comes to you courtesy of Lucinda Scala Quinn's mother, Rosemary Scala, just in time for Mother's Day. Inspired by a restaurant meal, it's adapted for the home cook. Vegetables roast until golden while salmon packed in foil steams on the rack beneath. We're so addicted to the herbed green mayo that we want to drag everything—asparagus, potatoes, and salmon—through the creamy ...

What we send

- red baby potatoes
- asparagus
- scallions
- fresh dill
- fresh parsley
- lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- aluminium foil

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 695.0kcal, Fat 48.3g, Proteins 37.5g, Carbs 23.2g



1. Roast potatoes

Preheat oven to 400°F. Toss potatoes with 1 tablespoon oil on a rimmed baking sheet and season with salt and pepper. Roast until almost tender, 15 minutes.



2. Roast asparagus

Add asparagus to sheet and toss with 2 teaspoons oil; season with salt and pepper. Continue to roast vegetables until tender and golden brown, 10 minutes.



3. Steam salmon

Season salmon with salt and pepper. Place on a piece of aluminum foil and close to make a tight fitting package. Place on another rimmed baking sheet and bake salmon until just cooked through and opaque, 12-15 minutes. Carefully open foil to let cool slightly.



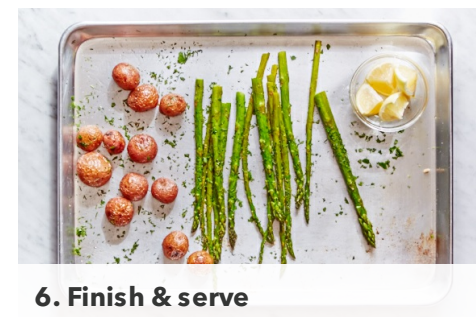
4. Prep ingredients

Meanwhile, remove root from scallion and finely chop rest. Finely chop capers. Remove leaves from dill and parsley sprigs and finely chop leaves. Grate zest of half of lemon into a medium bowl. Add juice of half of lemon to bowl.



5. Make green mayonnaise

Add mayonnaise, scallion, capers, and half of the chopped herbs to the bowl with lemon juice and zest. Stir to combine and season to taste with salt.



6. Finish & serve

Toss potatoes and asparagus with remaining herbs. Cut remaining lemon half into wedges. Serve salmon with vegetables, lemon wedges, and a dollop of green mayonnaise. Enjoy!