

Seared Salmon & Bengali Curry Sauce

with Bombay Baby Potatoes & Roast Cauliflower Toss

TASTE TOURS

Grab your meal kit with this number

16



Baby Potatoes



Cauliflower



Onion



Mumbai Spice Blend



Garlic



Lemon



Brown Mustard Seeds



Salmon



Bengal Curry Paste



Coconut Milk




Baby Leaves



Coriander

Prep in: 25-35 mins
Ready in: 45-55 mins

 Protein Rich

 Eat Me Early

Flavour is bursting out of the seams with this dish. A Bengali coconut sauce makes a perfect and delicious addition to fresh salmon. The potatoes are roasted with mustard seeds, and everything is stitched together with roasted cauliflower in the salad. It's a masterpiece!

Pantry items

Olive Oil, Butter, Brown Sugar, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby potatoes	1 packet	2 packets
cauliflower	2 medium portions	2 large portions
onion	½	1
Mumbai spice blend	1 sachet	2 sachets
garlic	3 cloves	6 cloves
lemon	½	1
butter*	20g	40g
brown mustard seeds	1 medium sachet	1 large sachet
salmon	1 packet	2 packets
Bengal curry paste	1 medium packet	1 large packet
coconut milk	1 medium packet	2 medium packets
brown sugar*	1 tsp	2 tsp
honey*	1 tsp	2 tsp
baby leaves	1 small packet	1 medium packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3010kJ (719cal)	199kJ (48cal)
Protein (g)	41.6g	2.8g
Fat, total (g)	50.5g	3.3g
- saturated (g)	25.2g	1.7g
Carbohydrate (g)	50.3g	3.3g
- sugars (g)	16.5g	1.1g
Sodium (mg)	1930mg	127.9mg
Dietary Fibre (g)	11.6g	0.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Start the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Halve **baby potatoes**, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Arrange cut-side down and roast until just tender, **18-20 minutes**.

4



Cook the salmon

- When the potatoes have **10 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Pat **salmon** dry with paper towel and season both sides.
- When oil is hot, cook **salmon**, skin side down, until just cooked through, **2-4 minutes** each side. Transfer to a plate and cover to keep warm.

TIP: *Patting the skin dry helps it crisp up in the pan!*

2



Roast the veggies

- Meanwhile, cut **cauliflower** into small florets. Slice **onion (see ingredients)** into wedges.
- Place **veggies** on a second lined oven tray. Sprinkle over **Mumbai spice blend**, drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and brown around edges, **20-25 minutes**.

5



Make the sauce

- Wipe out the frying pan, then return to low heat with a drizzle of **olive oil**. Cook remaining **garlic** and **Bengal curry paste** until fragrant, **1-2 minutes**.
- Add **coconut milk** and the **brown sugar** and stir to combine. Simmer until slightly reduced, **1-2 minutes**. Season to taste.
- When the **veggies** are done, add the **honey**, **baby leaves** and a generous squeeze of **lemon juice** to the tray, tossing to combine.

TIP: *Add a splash of water if the sauce looks too thick.*

3



Finish the potatoes

- While the cauliflower is roasting, finely chop **garlic**. Slice **lemon** into wedges.
- In a small microwave-safe bowl, microwave the **butter** and half the **garlic** in **10 second** bursts, until melted. Season with **salt** and **pepper**, then set aside.
- When the **potatoes** have finished roasting, lightly crush them on the tray, until 1cm-thick. Drizzle with melted **garlic butter** and sprinkle with **brown mustard seeds**.
- Return to oven and roast until golden, a further **10-12 minutes**.

6



Serve up

- Pour half the curry sauce over salmon.
- Bring everything to the table to serve. Help yourself to seared salmon and Bengal curry sauce, Bombay baby potatoes and roast cauliflower toss.
- Tear over **coriander**. Serve with remaining curry sauce and lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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