



# Salmon Cakes with Dill Hollandaise

AND GREEK-STYLE POTATOES

Meal Kit



**Prep & Cook Time**  
40-50 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper, Cooking Spray  
2 Baking Sheets, 3 Mixing Bowls, Medium Non-Stick Pan, Microwave-Safe Bowl

**Ingredients**  
2 Dill Sprigs  
1.26 oz. Mayonnaise  
1 Lemon  
2 Tbsp. Panko Breadcrumbs  
2 oz. Crème Fraiche  
13 oz. Yukon Potatoes  
9 oz. Salmon  
.3 oz. Butter  
1 oz. Feta Cheese Crumbles  
2 tsp. Chimichurri Seasoning

**Difficulty Level**  
EXPERT

**Spice Level**  
NOT SPICY

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18154](http://www.homechef.com/18154)

*\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

*Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.*

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **dill, lemon juice**



### 1. Start the Salmon

- Place **salmon** on one prepared baking sheet and top with 1 tsp. **olive oil**. Roast in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- Carefully remove from oven. Let cool, at least 5 minutes.
- Once salmon is cool enough to handle, remove skin. Transfer skin-less salmon to a mixing bowl and shred into small pieces.
- While salmon roasts and cools, continue recipe.



### 2. Prepare Ingredients and Make Dressing

- Quarter **potatoes**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Stem and mince **dill**.
- In another mixing bowl, combine 1 tsp. **lemon juice** (reserve remaining for hollandaise) and 2 tsp. **olive oil**. Add **cheese** to bowl and season with a pinch of **salt** and **pepper**. Stir to combine and set aside.



### 3. Roast the Potatoes

- Place potatoes on second prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, **chimichurri seasoning**, and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until lightly browned and tender, 15-20 minutes, tossing once halfway through.
- While potatoes roast, continue recipe.



### 4. Make the Salmon Cakes

- Add **panko**, **crème fraîche**, ¼ tsp. **lemon zest**, ½ tsp. **salt**, and a pinch of **pepper** to bowl with **salmon**. Stir until combined and slightly sticky.
- Form mixture into four firmly-packed, evenly-sized cakes, about 3" in diameter. Place in freezer, 5 minutes.
- After 5 minutes, remove from freeze. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add cakes to hot pan and sear until golden brown, 1-2 minutes per side.
- *Flip gently to keep cakes intact.* Remove from burner.



### 5. Make Hollandaise and Finish Dish

- Add **butter** to a microwave-safe bowl. Microwave until melted, 20-30 seconds.
- Combine **mayonnaise**, ¼ tsp. **dill** (reserve remaining for garnish), and remaining ½ tsp. **lemon juice** in another mixing bowl. Add melted butter and stir to thoroughly combine.
- Plate dish as pictured on front of card, topping **salmon cakes** with hollandaise and remaining dill. Garnish **potatoes** with **dressing** and squeeze **lemon wedges** over **salmon cakes** to taste. Bon appétit!