



Cajun-Style Salmon Burger

WITH HERBED POTATOES AND REMOULADE

Meal Kit



Prep & Cook Time

50-60 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

2 Baking Sheets, 2 Mixing Bowls, Large Non-Stick Pan

Ingredients

- 1 tsp. Cajun Seasoning
- ¼ oz. Dijon Mustard
- 9 oz. Salmon
- 2 Brioche Buns
- ½ oz. Baby Arugula
- 1 tsp. Chimichurri Seasoning
- 2 fl. oz. Remoulade
- 12 oz. Yukon Potatoes
- 1 oz. Creme Fraiche
- ¼ cup Panko Breadcrumbs

Difficulty Level

EXPERT

Spice Level

MEDIUM

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36931

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **chimichurri seasoning, mustard**



1. Roast the Potatoes

- Quarter **potatoes** and pat dry.
- Place potatoes on one prepared baking sheet and add 4 tsp. **olive oil**, half the **chimichurri seasoning** (reserve remaining for after roasting), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasonings into potatoes and spread into a single layer.
- Roast in hot oven until lightly browned, 25-30 minutes, tossing once halfway through.
- Carefully remove from oven. Stir in remaining chimichurri seasoning. *Baking sheet will be hot!! Use a utensil.*
- While potatoes roast, continue recipe.



2. Roast the Salmon

- Pat **salmon** dry and season flesh side with a pinch of **pepper**.
- Place salmon, skin-side down, on second prepared baking sheet.
- Roast in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 13-15 minutes.
- Carefully remove from oven and cool, 5 minutes.



3. Form the Patties

- Once cool enough to handle, carefully peel **salmon** skin away from flesh and discard. Place cooled salmon in a mixing bowl. Using a fork or hands, shred into small pieces.
- Add **panko**, half the **mustard** (reserve remaining for arugula), **creme fraiche**, **Cajun seasoning** (to taste), and a pinch of **salt**. Stir mixture until slightly sticky. Form mixture into 2 equally-sized patties, about 5" in diameter.
- Place patties in freezer to chill until firm, 10-15 minutes.



4. Toast Buns and Cook Patties

- Place a large non-stick pan over medium heat.
- Add **buns**, cut-side down, to hot, dry pan. Toast until lightly browned, 2-3 minutes.
- Transfer buns to a plate. Keep pan over medium heat.
- Once **patties** are firm, remove from freezer.
- Add 2 tsp. **olive oil** and patties to hot pan. Cook until heated through and golden-brown, 3-5 minutes per side.
- *Be gentle when flipping patties.*
- Remove from burner.



5. Make Arugula Salad and Finish Dish

- In another mixing bowl, combine **arugula**, 1 tsp. **olive oil**, a pinch of **pepper**, and remaining **mustard**.
- Plate dish as pictured on front of card, topping bottom **bun** with **patty**, **remoulade**, arugula salad, and top bun. Bon appetit!