



Grilled Salmon

with Venetian-Style Cauliflower Rice



30-40min



2 Servings

Don't have a grill or grill pan? Preheat your oven to 425°F with a rack in the upper third. Lightly oil a rimmed baking sheet. Add salmon to the prepared baking sheet, skin side down, and roast on the upper oven rack until salmon is just cooked through and opaque, 8-10 minutes. Transfer salmon to a plate; switch oven to broil. Place summer squash on the same baking sheet and broil until lightly charred and tender, 3-5 minutes.

What we send

- 1 yellow squash
- ¼ oz fresh parsley
- garlic
- 1 oz capers
- ¼ oz warm spice blend
- 10 oz salmon fillets ¹
- 1 head cauliflower (use half)
- 1 oz sliced almonds ²
- ½ oz dried currants

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- box grater
- microwave
- grill or grill pan

Allergens

Fish (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 66g, Carbs 31g, Protein 40g



1. Prep ingredients

Cut **squash** on an angle into ½-inch thick rounds; discard ends. Coarsely chop **parsley leaves and stems**. Finely chop **2 teaspoons garlic**. Transfer **capers** to a small bowl; crush with the back of a fork. Stir in **2 tablespoons each of oil and vinegar** and **half each of the chopped parsley and chopped garlic**. Season to taste with **salt** and **pepper**. Set aside until for step 6.



4. Toast almonds

Meanwhile, transfer **almonds** to a microwave-safe plate and spread to a single layer. Microwave in 1 minute intervals, stirring after each interval, until toasted, about 2 minutes. (Alternatively, transfer almonds to a small skillet and set over medium heat. Cook, stirring occasionally, until toasted, 1-2 minutes.)



2. Prep salmon & cauliflower

In a medium bowl, combine **remaining garlic, 1 tablespoon oil, ½ teaspoon warm spice blend**, and **a pinch each of sugar and salt**. Pat **salmon** dry, add to bowl with marinade, and turn to coat; set aside until step 5. Halve **cauliflower**; holding stem end, coarsely grate one half of the cauliflower (save rest for own use), creating small bits that resemble rice.



5. Grill squash & salmon

Heat grill or grill pan to medium-high. In a medium bowl, toss **squash** with **1 tablespoon oil**; season with **salt** and **pepper**. Add squash to grill (in batches, if necessary); cook until charred and tender, 3-5 minutes per side. Transfer to cutting board. Wipe marinade from **salmon**; transfer to grill, skin side down; cook until salmon is charred and medium rare, 2-3 minutes per side.



3. Broil cauliflower rice

Preheat broiler with a rack in the upper third. On a rimmed baking sheet, toss **cauliflower rice** with **2 tablespoons oil** and season generously with **salt** and **pepper**; spread into a single layer. Broil on upper oven rack, stirring halfway through, until cauliflower is tender and lightly browned in spots, 8-10 minutes (watch closely as broilers vary).



6. Finish & serve

Carefully toss **broiled cauliflower rice** directly on baking sheet with **currants**, **toasted almonds**, and **remaining parsley**. Serve **cauliflower rice** topped with **grilled squash** and **salmon**. Spoon **caper gremolata** over the top. Enjoy!