

# DINNERLY



## Pesto Salmon Caesar Salad with Homemade Garlicky Croutons

| This version of the recipe is customized with salmon.

 ca. 20min  2 Servings

## WHAT WE SEND

- 2 mini French rolls <sup>1</sup>
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- 10 oz pkg salmon fillets <sup>4</sup>
- 2 oz basil pesto <sup>7</sup>
- 1 romaine heart

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)
- mayonnaise <sup>3</sup>

## TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

## ALLERGENS

Wheat (1), Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 50g, Carbs 26g, Protein 40g



### 1. Make croutons

Preheat broiler with a rack in the upper third.

Cut or tear **rolls** into ¾-inch pieces; add to a rimmed baking sheet. Generously drizzle with **oil** and season with **salt, pepper,** and ½ **teaspoon granulated garlic**; toss to coat.

Broil on upper oven rack until golden-brown, shaking sheet halfway through cooking time, 2–4 minutes (watch closely as broilers vary).



### 4. Make salad & serve

Halve **lettuce** lengthwise, then slice crosswise, discarding end. Add lettuce and **croutons** to bowl with **dressing** and toss well.

Serve **caesar salad** topped with **pesto salmon**. Using a vegetable peeler, shave **remaining Parmesan** over top. Enjoy!



### 2. Make dressing

Finely grate **half of the Parmesan**.

In a medium bowl, stir to combine 2 **tablespoons mayonnaise, grated Parmesan, remaining granulated garlic, 1 tablespoon oil,** and 2½ **teaspoons vinegar**. Season to taste with **salt and pepper**. Set aside for step 4.



### 5. ...

What were you expecting, more steps?



### 3. Cook salmon

Pat **salmon** dry and season all over with **salt and pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!