

# DINNERLY



## Almond-Crusted Salmon with Crispy Za'atar Potatoes

This version of the recipe is customized with salmon.



30-40min



2 Servings

## WHAT WE SEND

- 2 russet potatoes
- 10 oz pkg salmon fillets <sup>4</sup>
- 1 oz salted almonds <sup>15</sup>
- 1 lemon
- 1 oz panko <sup>1</sup>
- ¼ oz za'atar spice blend <sup>11</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup all-purpose flour <sup>1</sup>
- 1 large egg <sup>3</sup>
- 6 Tbsp butter <sup>7</sup>
- garlic

## TOOLS

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

## ALLERGENS

Wheat (1), Egg (3), Fish (4), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1160kcal, Fat 79g, Carbs 68g, Protein 44g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut crosswise into ¼-inch rounds. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden-brown, flipping halfway through cooking time, 30–35 minutes.

Pat **salmon** dry. Season all over with **salt** and **pepper**. Finely chop **almonds**.



### 2. Crust salmon

Into a shallow bowl, finely grate **1 teaspoon lemon zest**. Add **panko**, **almonds**, **1 tablespoon za'atar**, and **¼ teaspoon salt**; stir to combine. Place **¼ cup flour** on a plate. In a second shallow bowl, beat **1 large egg**.

Coat **salmon** in flour, then dip into egg, letting excess drip back into bowl. Press into **panko-almond mixture**, turning to coat and pressing to help adhere.



### 3. Cook salmon

In a medium nonstick skillet, melt **3 tablespoons butter** over medium-high heat until foaming. 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. Transfer to a plate; wipe out skillet.



### 4. Make brown butter sauce

Crush **2 large garlic cloves**. Squeeze **1 teaspoon lemon juice**.

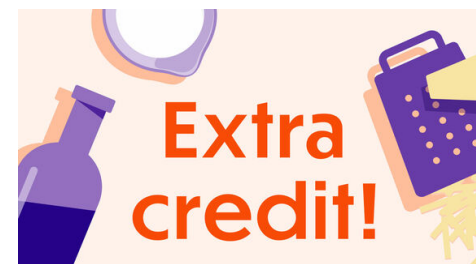
In same skillet, melt **3 tablespoons butter** over medium-high heat; add crushed garlic cloves. Cook, swirling skillet, until garlic is golden and butter is browned and smells nutty, 2–4 minutes (careful, burns easily). Remove from heat, then stir in lemon juice; lightly season with **salt** and **pepper**.



### 5. Finish & serve

Toss **potatoes** on baking sheet with **remaining za'atar**. Cut **remaining lemon** into wedges.

Serve **almond-crust tilapia** with **lemony brown butter sauce** drizzled over top and with **crispy potatoes** alongside. Serve with **lemon wedges** for squeezing over top. Enjoy!



### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.