

MARLEY SPOON



Salmon & Orange-Herb Butter

with Charred Corn Salad



20-30min



2 Servings

This plate is summer on a plate. We char corn alongside scallions for a salad with a punch of flavor from fresh mint and cilantro, and a splash of vinegar. It's the perfect side for pan-seared salmon covered in a zesty compound butter with orange and a hint of crushed red pepper flakes.

What we send

- garlic
- 1 orange
- ¼ oz fresh cilantro
- 1 pkt crushed red pepper
- 2 scallions
- ¼ oz fresh mint
- 10 oz pkg salmon filets ²
- 10 oz corn

What you need

- butter ¹
- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar)

Tools

- microplane
- medium heavy skillet (preferably cast-iron)

Cooking tip

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Allergens

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

Nutrition per serving

Calories 700kcal, Fat 50g, Carbs 31g, Protein 32g



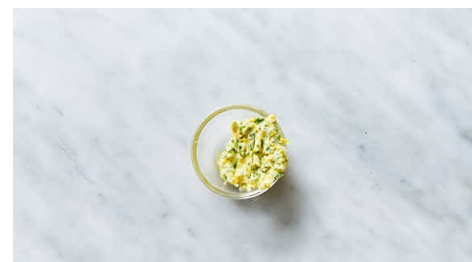
1. Prep orange butter

Take **2 tablespoons butter** out to soften. Finely chop **½ teaspoon garlic**. Into a small bowl, finely grate **½ teaspoon orange zest** and squeeze **2 teaspoons orange juice**. Pick **1 tablespoon cilantro leaves**, then finely chop remaining leaves and stems together.



4. Char corn & scallions

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Transfer **scallions** and **corn** to skillet. Season with **salt** and **pepper**. Cook, stirring, until corn and scallions are tender and lightly charred, about 3 minutes. Transfer to a medium bowl. Wipe out skillet.



2. Make orange-herb butter

To the small bowl with **orange zest and juice**, add **softened butter**, **chopped garlic**, **half of the chopped cilantro**, and **a pinch of crushed red pepper flakes**, mashing with a fork to combine. Season with **a pinch each of salt and pepper**.



5. Cook salmon

Heat **2 teaspoons oil** in same skillet over medium-high. Add **salmon**, skin side down, to skillet. Press down lightly on each fillet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook, about 1 minute more. Transfer to a plate. Top salmon with **half of the orange-herb butter**.



3. Prep ingredients

Trim **scallions**, then cut into 1-inch pieces. Pick **mint leaves** from stems, discard stems. Pat **salmon** dry, then lightly rub with **oil** and season all over with **salt** and **pepper**.



6. Finish & serve

In a medium bowl, whisk **1 tablespoon oil** with **2 teaspoons vinegar**. Add **corn and scallions** to bowl with **vinaigrette**. Tear **mint leaves**; stir into same bowl along with **remaining chopped cilantro**. Season to taste with **salt** and **pepper**. Top **salmon** with remaining **orange-herb butter** and serve with **salad** alongside. Garnish with **whole cilantro leaves**. Enjoy!