

DINNERLY



Salmon Souvlaki Platter with Rice Pilaf & Chopped Salad

 20-30min  2 Servings

This dish hits all the very best dinner notes: fresh, savory, crunchy, creamy. It's a spin on the all-time great Greek classics, souvlaki. Traditionally made with meat, but you can find chicken, fish, and veggie versions, too. We serve our salmon souvlaki with a crisp veggie-loaded salad and rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 plum tomato
- 10 oz pkg salmon filets ⁴
- 2 (1 oz) sour cream ⁷
- ¼ oz za'atar spice blend ¹¹

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Fish (4), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 50g, Carbs 68g, Protein 35g



1. Cook rice

Finely chop **1 teaspoon garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **½ teaspoon garlic**; cook, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until step 4.



2. Prep ingredients

While **rice** cooks, trim ends from **cucumber** and cut into ½-inch pieces (peel, if desired). Core **tomato**, then cut into ½-inch pieces.

Pat **salmon** dry; sprinkle with **2 teaspoons za'atar**.



3. Make salad & garlic sauce

In a medium bowl, combine **1 teaspoon vinegar** and **1 tablespoon oil**; season with **salt** and **pepper**. Add **tomatoes** and **cucumbers** to **vinaigrette**, tossing to combine. In a small bowl, combine **all of the sour cream** and **remaining ½ teaspoon chopped garlic**. Stir in **1 tablespoon each of water and oil**; season with **salt** and **pepper**.



4. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **salmon**, skin-side down. Firmly press down on each filet with the back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip fish; cook until just medium, about 1 minute more.



5. Finish & serve

Fluff **rice** with a fork.

Spoon **garlic sauce** over **salmon**, then sprinkle with **some of the remaining za'atar**, if desired. Serve **chopped salad** alongside. Enjoy!



6. Let the kids pitch in!

Get little sous chefs involved by letting them mix together the vinaigrette and salad in step 3!