



Salmon & Braised White Beans on Ciabatta

with Rosemary-Chili Oil & Greens



30-40min



2 Servings

We channel the flavors of the Mediterranean topping crisp oven-toasted ciabatta with creamy braised white beans. It's only right to pair this Italian-inspired dish with roasted lemony curly kale. A drizzle of aromatic chile oil adds the a garlicky, warming heat.

What we send

- ¼ oz fresh rosemary
- 1 bunch curly kale
- 1 lemon
- 1 pkt crushed red pepper
- 15 oz can cannellini beans
- 2 ciabatta rolls¹
- 10 oz pkg salmon filets⁴

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Cooking tip

Not a fan of spice? Add less crushed red pepper, or omit it altogether. The aromatic oil is just as delicious without the heat.

Allergens

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

Nutrition per serving

Calories 990kcal, Fat 50g, Carbs 79g, Protein 52g



1. Prep ingredients

Finely chop **1 teaspoon garlic**. Thinly slice **1 large garlic clove**. Pick and coarsely chop **1 tablespoon rosemary leaves**; discard stems. Strip **kale** leaves from stems. Discard stems; coarsely chop leaves.

Finely grate **all of the lemon zest**, then slice half of the lemon into thin rounds. Cut remaining lemon half into wedges.

Pat **salmon** dry. Season with **salt** and **pepper**.



4. Broil kale

On a rimmed baking sheet, toss **kale** and **lemon slices** with **2 tablespoons each of water and oil**; season with **salt** and **pepper**. Massage leaves to wilt slightly.

Broil on upper oven rack, stirring occasionally, until kale is tender and browned in spots, 3-5 minutes (watch closely as broilers vary). Sprinkle with **1 teaspoon lemon zest** (or more, if desired); toss to combine.



2. Make chili oil

In a medium skillet, combine **sliced garlic**, **half of the chopped rosemary**, **¼ cup oil**, and **¼ teaspoon crushed red pepper**. Cook over medium heat, stirring, until sizzling and garlic is just beginning to brown, about 3 minutes.

Carefully transfer to a heatproof bowl and set aside until ready to serve.



5. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin side down. Press each filet firmly for 10 seconds with back of a spatula. 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.



3. Cook beans

In same skillet, combine **chopped garlic**, **a pinch of crushed red pepper**, **2 tablespoons oil**, and **remaining chopped rosemary**. Set over medium heat and cook until fragrant, about 30 seconds.

Stir in **beans and their liquid**; bring to a simmer. Cook, lightly crushing half of the beans with a spoon, until thick and saucy, 5-7 minutes. Preheat broiler with a rack in the upper third.



6. Assemble & serve

Split **ciabatta** and drizzle cut sides with **oil**. Season with **salt** and **pepper**. Broil directly on upper oven rack until golden brown and crisp, 2-3 minutes per side (watch closely). Top with **saucy beans** and drizzle with **rosemary-chili oil**.

Serve **ciabatta** with **kale**, **salmon**, and **lemon wedges** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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