

DINNERLY



Skillet Fajita Salmon with Soft Tortillas & Guac



20-30min



2 Servings

Excuse us for losing our breath over this gorgeous one-skillet salmon dinner. We got caught up in fajita the moment. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 bell pepper
- 2 oz guacamole
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

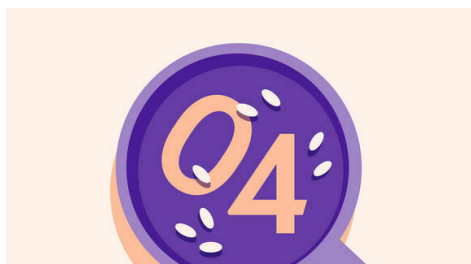
Calories 890kcal, Fat 53g, Carbs 70g, Protein 41g



1. Prep veggies & guac

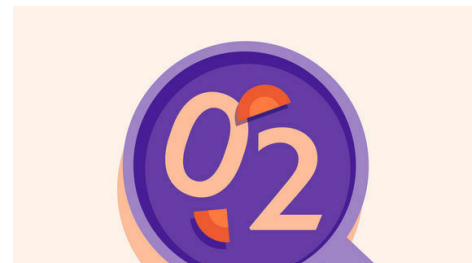
Finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise.

In a small bowl, whisk to combine **guacamole**, **2 tablespoons water**, and **1 tablespoon oil** until smooth. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



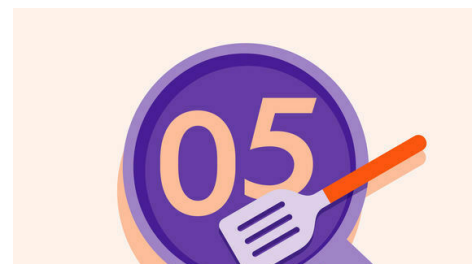
4. Sauté onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender, about 5 minutes. Stir in **chopped garlic**, then push veggies to one side of skillet.



2. SALMON VARIATION

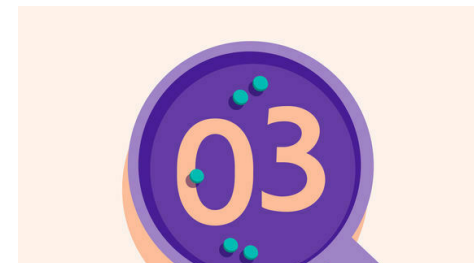
Pat **salmon** dry. Season all over with **taco seasoning** and a **pinch each of salt and pepper**.



5. Cook salmon & serve

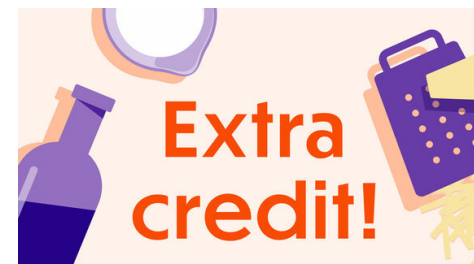
Add **1 tablespoon oil** to empty side of skillet. Add **salmon**; cook over medium-high heat until browned on the bottom, 2–3 minutes. Flip salmon; cover and cook until salmon is cooked medium, 3–4 minutes.

Make tacos at the table with **tortillas**, **salmon**, **veggies**, and **seasoned guacamole**. Enjoy!



3. Warm tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



6. Did you know?

In 2020, as part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.