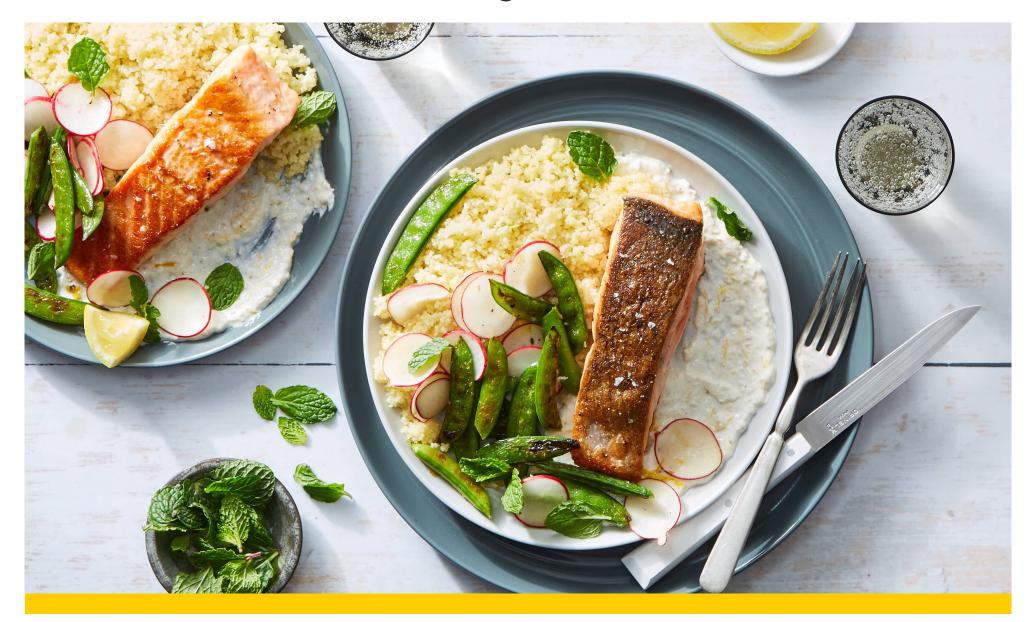
MARLEY SPOON



Crispy-Skinned Salmon

with Horseradish Cream & Blistered Snap Peas

🔿 ca. 20min 🔌 2 Servings

Crispy salmon skin is a goal of chefs worldwide–we make it easy by broiling the salmon to achieve maximum crispiness! Alongside, we blister sweet snap peas, then toss them with crisp red radishes and fresh mint. A bright and zesty horseradish cream perks up the rich salmon, and a garlicky couscous on the side soaks up all the flavors.

What we send

- 4 oz snap peas
- 1 radish
- ¼ oz fresh mint
- garlic
- 3 oz couscous ¹
- 1 lemon
- 10 oz pkg salmon filets ⁴
- 2 (1 oz) sour cream ⁷
- 1 oz horseradish ^{6,17}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- small saucepan
- rimmed baking sheet

Cooking tip

For the crispiest salmon skin, we make sure to pat the skin completely dry before seasoning. If not, it will steam instead of crisp!

Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 43g, Carbs 44g, Protein 37g



1. Prep ingredients

Preheat broiler with a rack in the top position. Trim ends from **snap peas**. Thinly slice **radishes**. Pick and tear **mint leaves**; discard stems. Crush **1 medium garlic clove**.

Into a small bowl, finely grate **zest from half of the lemon** and **half of a medium garlic clove**; set aside until step 5.



2. Cook couscous

In a small saucepan, heat **1 tablespoon** oil and garlic clove over medium. Cook until garlic is light golden brown. Add ¹/₂ cup water and ¹/₂ teaspoon salt; bring to a boil. Add couscous; cover and remove from heat. Let stand 5 minutes. Uncover; add **1 teaspoon lemon juice** and drizzle with **2 teaspoons oil**. Fluff couscous with a fork. Season to taste with **salt** and **pepper**.



3. Season snap peas & salmon

Meanwhile, on a rimmed baking sheet, toss **snap peas** with **2 teaspoons oil**; season with **salt** and **pepper**. Arrange in a single layer on edges of baking sheet. Pat **salmon** dry; rub each filet on both sides with **1 teaspoon oil** and season both sides with **salt** and **pepper**. Place salmon in center of baking sheet, skin side up.



4. Broil salmon & snap peas

Broil on top rack until **salmon skin** is golden brown and crispy and **snap peas** are blistered and browned in spots, rotating baking sheet halfway through cooking, 5-7 minutes total (watch carefully as broilers vary).



5. Make horseradish cream

To the bowl with **lemon zest and grated** garlic, stir in all of the sour cream and half of the horseradish; season to taste with salt and pepper.



6. Finish & serve

Divide **couscous** and **salmon** between plates. Over the **snap peas**, finely grate **remaining lemon zest** and **remaining garlic**. Squeeze **1 teaspoon lemon juice** over top; add **radishes** and **mint leaves**; mix well. Divide **vegetables** between plates. Cut **remaining lemon** into wedges. Serve **horseradish cream** alongside **salmon** with **lemon wedges**. Enjoy!