

# DINNERLY



## Grilled BBQ Salmon with Ranch Potato Salad

 20-30min  2 Servings

You know what pairs really well with a cold drink, a lot of sun, maybe even a dip in the pool? This grilled BBQ salmon with a creamy potato salad. Well, it might be best after a soak in the pool, not during, but you do you. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 oz barbecue sauce
- 2 scallions
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- 10 oz pkg salmon filets <sup>4</sup>

## WHAT YOU NEED

- kosher salt & ground pepper

## TOOLS

- medium saucepan
- grill or grill pan

## COOKING TIP

No grill? No problem! Heat 1 tablespoon oil in a medium skillet to cook salmon in step 4.

## ALLERGENS

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 36g, Carbs 56g, Protein 33g



### 1. Cook potatoes

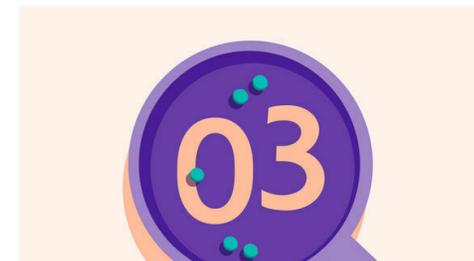
Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil. Lower heat and simmer until just tender but not falling apart, 12–15 minutes. Drain and rinse potatoes with cold water; return to saucepan off heat.



### 2. Dress potatoes

Trim **scallions**, then thinly slice.

To saucepan with **potatoes**, add **ranch dressing**, **scallions**, and a **pinch each of salt and pepper**. Stir until potatoes are coated; set aside until ready to serve.



### 3. Cook salmon

Heat a grill or grill pan over medium-high. Pat **salmon** dry and season all over with **salt** and **pepper**.

Add **salmon** to grill or grill pan, skin side up. Cook over medium heat, covered, until lightly charred and medium-rare, about 3 minutes per side. Brush **half of the barbecue sauce** over salmon; cook, turning, until glaze is charred in spots, about 1 minute more.



### 4. Finish & serve

Serve **BBQ salmon** with **remaining barbecue sauce** and **ranch potato salad** alongside. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!