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!

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.
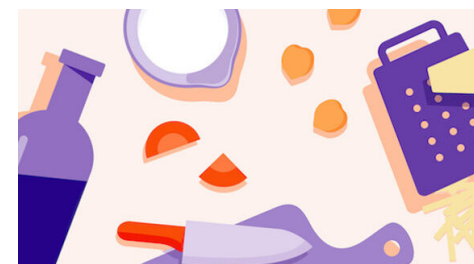
4. Finish & serve

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!