

DINNERLY



Smoky Pan-Roasted Salmon with Classic Baked Potato



30min



2 Servings

Nothing hits quite the same as a classic. It's true for music, clothing, and obvi, dinnertime too. Here we take an OG combo—protein and potatoes—to the next level by pan-roasting tender salmon filets. A fluffy baked potato with sour cream and fresh chives completes the steakhouse feels. This plate is proof good things never go out of style. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg salmon filets ⁴
- ¼ oz smoked paprika
- ¼ oz fresh chives
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 36g, Carbs 44g, Protein 35g



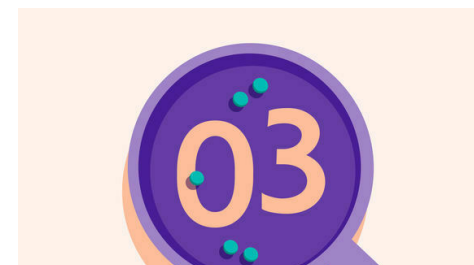
1. Microwave potatoes

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



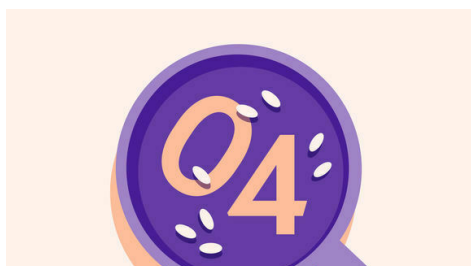
2. SALMON VARIATION

Pat **salmon** dry and season all over with 1 **teaspoon smoked paprika**, **salt**, and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.



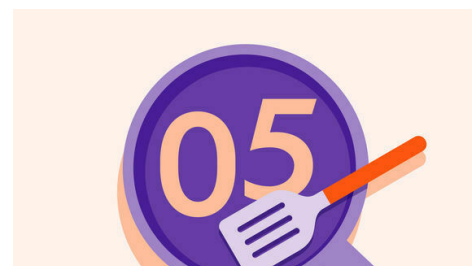
3. Make pan sauce

Transfer **salmon** to a plate. Remove skillet from heat. Add 2 **tablespoons water** and 1 **tablespoon butter**. Stir, scraping up any browned bits from bottom of skillet, until butter is melted and **sauce** is slightly thickened, 1–2 minutes. Season to taste with **salt** and **pepper**.



4. Broil potatoes

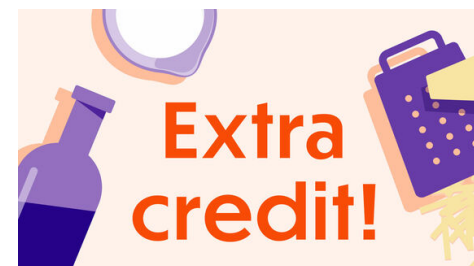
Heat broiler to high with a rack in the upper third. Broil **cooked potatoes** until skin is crisp, about 2 minutes per side (watch closely as broilers vary).



5. Finish & serve

Thinly slice **chives**. Carefully split **potatoes** in half. Top with a **pat of butter**, if desired, and sprinkle with **salt** and **pepper**. Then top with **sour cream** and **chives**.

Serve **smoky pan-roasted salmon** with **pan sauce** spooned over top and **baked potato** alongside. Enjoy!



6. Use the oven!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.