

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 ^{1,2}
- 8 oz pkg salmon filets ³

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Soy (1), Wheat (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 50g, Carbs 70g, Protein 35g



1. Prep veggies & guac

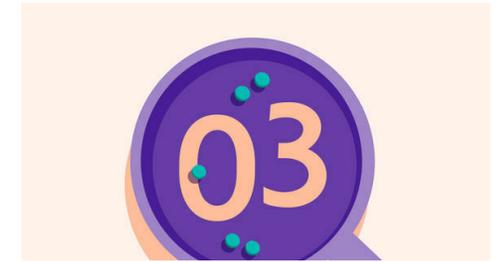
Finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise.

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.



2. SALMON VARIATION

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



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.



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.



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!



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.