

DINNERLY



Pastrami Crusted Salmon with Everything Bagel Baked Potato



20-30min



2 Servings

We heart New York so much, we had to bring together two of the city's signature flavors onto one plate. Tender salmon gets the pastrami spice treatment, along with a pat of pastrami butter for good measure. Then we put a twist on the classic baked potato with a healthy dose of everything bagel seasoning. Just another delicious day in the Big Apple. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- ¼ oz everything bagel seasoning
- 2 (1 oz) sour cream ²
- ¼ oz everything bagel spice blend ³
- 8 oz pkg salmon filets ¹

WHAT YOU NEED

- unsalted butter ²
- kosher salt & ground pepper
- neutral oil

TOOLS

- microwave
- medium nonstick skillet
- rimmed baking sheet

COOKING TIP

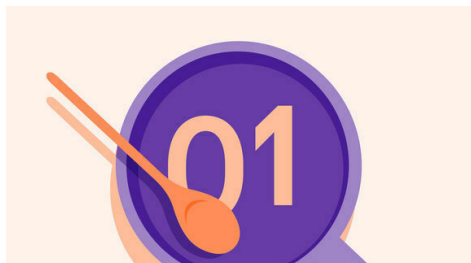
No microwave? Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack; bake until soft and easily pierced through the center, 45–60 mins.

ALLERGENS

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

NUTRITION PER SERVING

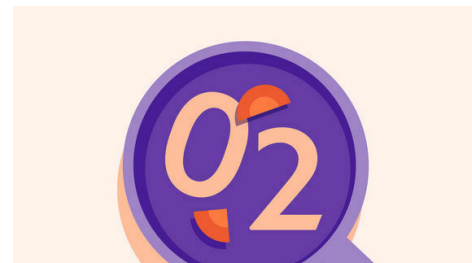
Calories 720kcal, Fat 45g, Carbs 47g, Protein 31g



1. Microwave potatoes

Cut **2 tablespoons butter** into ½-inch pieces; place in a small bowl and let soften at room temperature.

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 and continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.

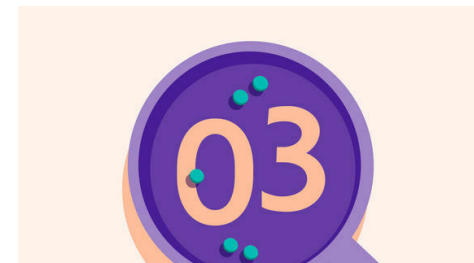


2. Prep ingredients

While **potatoes** cook, trim ends from **scallions**, then thinly slice, keeping dark greens separate.

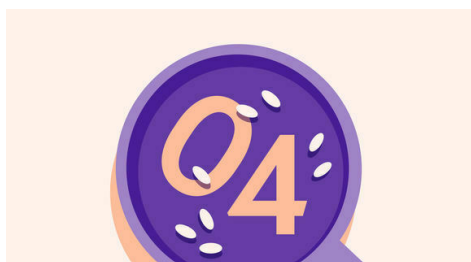
To bowl with **softened butter**, add **scallion whites and light greens** and **2 teaspoons pastrami spice**; using a fork, mash to combine. Season to taste with **salt** and **pepper**.

Pat salmon dry. Season all over with **remaining pastrami spice** and **a pinch** each of **salt** and **pepper**.



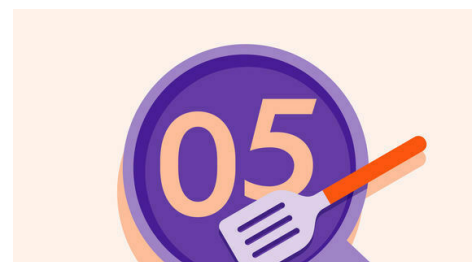
3. SALMON VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned, very crisp, and fish is almost cooked through, about 5 minutes. Flip; cook until just medium, about 1 minute. Transfer to cutting board.



4. Broil potatoes

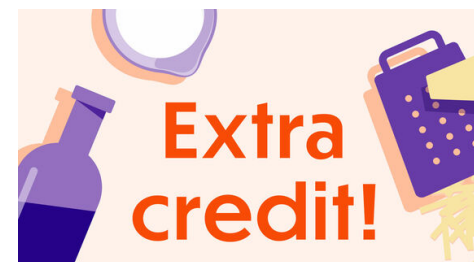
Meanwhile, preheat broiler with a rack in the upper third. Place **cooked potatoes** on a rimmed baking sheet and broil until skin is crisp, 2–3 minutes per side (watch closely as broilers vary).



5. Finish potatoes & serve

Carefully split **potatoes** in half lengthwise. Top with **a pat of plain butter**, if desired; sprinkle with **salt** and **pepper**. Top with **sour cream**, **scallion dark greens**, and **everything bagel seasoning**.

Serve **pastrami crusted salmon** with **baked potatoes** alongside. Enjoy!



6. Add some greens

Lighten up this meal with a fresh salad made with torn lettuce leaves, diced tomatoes, and cucumbers! For a quick vinaigrette, just stir together olive oil, vinegar, salt, and pepper.