



## Salmon & Mushroom Sauce

with Roasted Broccoli & Garlic Bread



30-40min



2 Servings

Garlic is such a staple ingredient that there's no such thing as ever having too much on hand. You can always find a good use for it, and it keeps well. (In the unlikely event that you do have lots leftover, you can freeze peeled or unpeeled cloves in an airtight container for up to 6 months.) Here, garlic does double duty, flavoring the mushroom sauce that covers tender sautéed salmon, and the toasted bread served alongside.

## What we send

- ½ lb broccoli
- ½ lb mushrooms
- garlic
- 1 baguette <sup>2</sup>
- 10 oz pkg salmon filets <sup>3</sup>
- 1 pkt vegetable broth concentrate

## What you need

- olive oil
- kosher salt & pepper
- butter <sup>1</sup>
- white wine vinegar (or apple cider vinegar)

## Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 750kcal, Fat 45g, Carbs 49g, Protein 41g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third.

Cut **broccoli** into 1-inch florets, if necessary. Trim stem ends from **mushrooms**, then thinly slice caps.

Finely grate **1 teaspoon garlic**.

Pat **salmon** dry and season all over with **salt** and **pepper**.



### 4. Roast broccoli

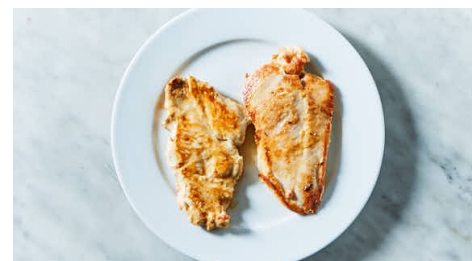
Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt** and **pepper**. Arrange broccoli on one half of the baking sheet; add **garlic bread**, cut sides up, to the other half. Roast on lower oven rack until broccoli is browned in spots and tender, and bread is toasted, about 8 minutes (watch closely as ovens vary).



### 2. Prep garlic bread

Cut **baguette** in half horizontally. Lightly brush cut sides with **oil**. Spread **½ teaspoon of the grated garlic** (total) over cut sides of bread, then season both halves with **salt** and **pepper**.

Set **garlic bread** aside until step 5.



### 5. SALMON VARIATION

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium and cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate.

Melt **2 tablespoons butter** in same skillet over medium-high heat.



### 3. Cook mushrooms

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high until shimmering. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring occasionally, until mushrooms are lightly golden and any liquid evaporates, 3-4 minutes. Transfer to a plate. Reserve skillet for step 5.



### 6. Make sauce & serve

To skillet, stir in **remaining garlic** and cook until fragrant, 15-30 seconds. Whisk in **broth concentrate**, **½ cup water**, and **1 teaspoon vinegar**. Add **mushrooms** and cook, stirring occasionally, until sauce is thick enough to coat the back of a spoon, 2-3 minutes.

Serve **salmon** topped with **mushrooms and sauce**, with **roasted broccoli** and **garlic bread** alongside. Enjoy!