



## Coffee Rubbed Salmon & Homemade Chimichurri

with Zucchini Corn Agrodolce



20-30min



2 Servings

We're breaking out the big flavors for tonight's dinner! Ground espresso makes for a mind-blowing salmon rub, adding a subtle sweet acidity and earthy flavor. This buzzed-up salmon pairs perfectly with a homemade mint and parsley chimichurri sauce. Even the sweet corn and zucchini side gets a boost on this plate thanks to a vinegar and brown sugar glaze known as an agrodolce—a tangy-sweet Italian-style sauce.



## What we send

- ¼ oz espresso powder
- ¼ oz chili powder
- 2 oz dark brown sugar
- ½ oz tamari soy sauce <sup>6</sup>
- 10 oz pkg salmon filets <sup>4</sup>
- 2 zucchini
- 2½ oz corn
- ¼ oz fresh parsley
- ¼ oz fresh mint
- garlic

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>

## Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

## Allergens

Fish (4), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 730kcal, Fat 55g, Carbs 28g, Protein 33g



### 1. Rub salmon

In a medium bowl, stir to combine **2 teaspoons each of espresso powder and oil** and **1 teaspoon each of chili powder, brown sugar, tamari, black pepper, and salt**. Pat **salmon** dry, then add to bowl; turn salmon and rub with seasoning until well coated. Set salmon aside at room temperature until step 5.



### 4. Make chimichurri

Meanwhile, finely chop **parsley leaves and stems**. Pick and finely chop **mint leaves**; discard stems. Finely grate **¼ teaspoon garlic** into a small bowl. Add **chopped parsley and mint, 3 tablespoons oil, and 1 teaspoon vinegar**; stir to combine. Season chimichurri to taste with **salt and pepper**.



### 2. Prep & broil zucchini

Preheat broiler with a rack in the upper third.

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into 1½-inch thick half-moons.

On a rimmed baking sheet, toss zucchini with **1 tablespoon oil** and season with **salt and pepper**. Broil zucchini on upper oven rack until browned in spots, about 5 minutes (watch closely as broilers vary).



### 3. Broil zucchini & corn

Add **corn** and a **pinch of salt** to baking sheet with **zucchini**; carefully toss to combine.

Broil on upper rack until zucchini and corn are speckled with browned spots, about 4 minutes. Remove from oven and carefully toss with **2 tablespoons vinegar** and **1 tablespoon brown sugar**. Return to oven and broil until liquid is syrupy and reduced by half, 2-3 minutes (watch closely).



### 5. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium. 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.



### 6. Finish & serve

Serve **salmon** with **chimichurri** spooned on top, and **zucchini corn agrodolce** alongside. Enjoy!