

DINNERLY



Grilled Garlic-Herb Salmon with Potato Salad & Grilled Zucchini

 30-40min  2 Servings

Get the 'gram ready to show off those grill lines this summer! It's time to dust off that grill you used once, then stashed away in the garage for the past 3 years. This fast and furious recipe will have you making up for lost time with quick-cooking salmon filets seasoned with an aromatic and herby Tuscan spice blend. Paired with creamy potato salad and grilled zucchini, you'll squash the competition. We've got you covered!

WHAT WE SEND

- ½ lb baby potatoes
- 2 scallions
- 2 (1 oz) sour cream⁷
- 10 oz pkg salmon filets⁴
- 1 zucchini
- ¼ oz Tuscan spice blend

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- olive oil

TOOLS

- medium saucepan
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 37g, Carbs 34g, Protein 35g



1. Cook potatoes

Scrub **potatoes**, then halve.

Place in a medium saucepan with enough **salted water** to cover by ½ inch; cover and bring to a boil. Cook until easily pierced with a fork, 4–5 minutes. Drain potatoes, then rinse under cold water and drain again. Lay potatoes in a single layer on a plate; chill in freezer for 10 minutes.



4. Grill zucchini

Heat a grill or grill pan to high. Lightly **oil** grill grates. Add **zucchini**; cover and cook, turning occasionally, until tender and charred in spots, 10–12 minutes. Transfer to a plate and cover to keep warm.



2. Assemble potato salad

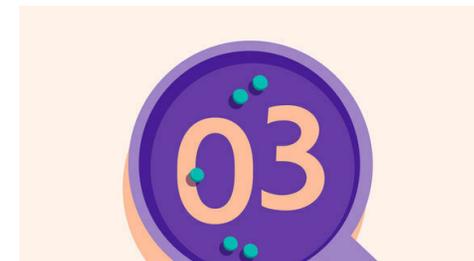
Trim **scallions**, then thinly slice. Toss in a medium bowl with **all of the sour cream, 2 tablespoons water, 1 tablespoon oil, 1 teaspoon vinegar, and a pinch each of salt and pepper**. Carefully stir in **potatoes**; season to taste with **salt and pepper**.



5. Grill salmon & serve

After **zucchini** has cooked 5 minutes, add **salmon** and cook until lightly charred and medium, 3–4 minutes per side (longer for desired doneness). Transfer salmon to **Tuscan spice oil**, then let rest for 5 minutes.

Serve **salmon** with **grilled zucchini** and **potato salad** alongside. Enjoy!



3. SALMON VARIATION

Pat **salmon** dry; lightly rub with **oil** and season all over with **salt and pepper**.

Trim ends from **zucchini**, then cut into ½-inch rounds. Drizzle with **oil**; season with **salt and pepper**.

In a medium bowl, combine **Tuscan spice blend** and **1 tablespoon oil**. Season with **salt and pepper**.



6. No grill, no problem!

Preheat broiler with a rack in the top position. Broil zucchini on rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes. Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add salmon, skin-side down, lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.