

DINNERLY



Low-Carb Garlic-Butter Salmon with Creamy Ranch Wedge

 30min  2 Servings

Garlic + butter + salmon. Need we say more? If you're somehow still not convinced of this recipe's deliciousness, we'll also throw in a crisp wedge of romaine topped with creamy ranch dressing and juicy marinated tomatoes. We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 plum tomato
- ¼ oz granulated garlic
- 2 (1½ oz) ranch dressing ^{3,7}
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- sugar

TOOLS

- medium nonstick skillet

ALLERGENS

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 54g, Carbs 10g, Protein 32g



1. Prep ingredients

Trim stem end from **romaine**; halve lengthwise, then cut each half crosswise.

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

Cut **tomato** into ½-inch pieces. Add to a small bowl with **a pinch of granulated garlic**, **2 teaspoons oil**, and **a pinch each of salt and sugar**; stir to combine. Set aside.



What were you expecting, more steps?

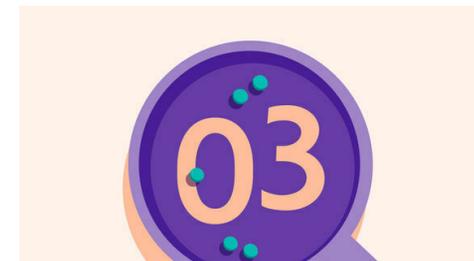


2. Cook salmon

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 for 10 seconds with back of a spatula. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip; cook until just medium, about 1 minute more. Transfer to plate.



You're not gonna find them here!



3. Finish & serve

Add **2 tablespoons butter** and **¼ teaspoon granulated garlic** to same skillet; stir until butter is melted and garlic is fragrant, about 30 seconds. Divide **romaine wedges** between plates and drizzle with **ranch dressing**; top with **marinated tomatoes**.

Serve **salmon** with **garlic butter** spooned over top and **ranch wedges** alongside. Enjoy!



Kick back, relax, and enjoy your Dinnerly!