

DINNERLY



Cocoa-Chili Rubbed Salmon with Corn Agrodolce

Dinnerly x Shucked

 20-30min  2 Servings

Good morning, Cob County. This is your Morning Stalk radio host, coming up we have the most requested song of the hour, "Farewell, Summer Corn." It's been topping the charts for the past few weeks, so take a good listen before we roll into Candy Corn season and the fresh stuff is harder to come by. And if you like this song and you love corn (we know you do), go see the musical comedy SHUCKED on Broadway.

WHAT WE SEND

- ¼ oz unsweetened cocoa powder
- ¼ oz chipotle chili powder
- 10 oz pkg salmon filets¹
- 2 zucchini
- 1 yellow onion
- ¼ oz fresh mint
- 2½ oz corn

WHAT YOU NEED

- sugar
- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

- medium skillet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 45g, Carbs 38g, Protein 34g



1. Rub salmon

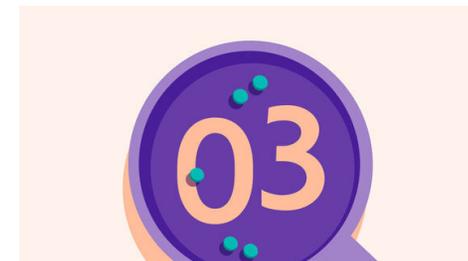
In a medium bowl, stir together **1 tablespoon each of cocoa powder, sugar, and oil**, and **½ tablespoon each of chipotle powder, black pepper, and salt**.

Pat **salmon** dry, then add to bowl; turn salmon and rub with seasoning until coated. Set salmon aside at room temperature until step 4.



2. Prep ingredients

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into ½-inch thick half moons. Finely chop **half of the onion** (save rest for own use). Finely chop **1 large garlic clove**. Pick **mint leaves** from stems; discard stems. Reserve a few leaves for garnish; finely chop remaining.



3. Cook veggies

In a medium skillet, heat **1 tablespoon oil** over high heat until lightly smoking. Add **zucchini**; spread in a single layer. Cook, flipping once, until well browned on both sides, 1–2 minutes per side. Season with **salt and pepper**; transfer to a plate. Add **1 tablespoon oil** and lower heat to medium. Add **onions** and a **pinch of salt**. Stir frequently, until softened, 3–4 minutes.



4. Cook agrodolce

Add **garlic** and **corn** to skillet; cook until softened, about 1 minute. Add **zucchini**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Increase heat to high and cook until liquid is syrupy and reduced by half, 1–2 minutes.

Remove from heat and stir in **chopped mint**; season to taste with **salt and pepper**.



5. Cook salmon & serve

In a medium nonstick skillet, heat **2 teaspoons oil** over medium-high. Add **salmon**, skin-side down; lightly press each fillet 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.

Serve **salmon** with **zucchini-corn agrodolce** and **remaining mint** torn over. Enjoy!



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