

# DINNERLY



## Salmon Caesar Salad with Homemade Croutons



20-30min



2 Servings

We love a classic Caesar salad, but you know how we can make it even better? Slap a piece of salmon on it! We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>3</sup>
- 1 Portuguese roll <sup>5</sup>
- ¼ oz granulated garlic
- ½ oz fish sauce <sup>2</sup>
- 2 oz mayonnaise <sup>1,4</sup>
- 1 romaine heart
- 1 plum tomato
- 8 oz pkg salmon filets <sup>2</sup>

## WHAT YOU NEED

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

## TOOLS

- microplane or grater
- parchment paper
- rimmed baking sheet
- medium nonstick skillet

## ALLERGENS

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 800kcal, Fat 71g, Carbs 16g, Protein 31g



### 1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Finely grate **Parmesan**, if necessary.

Tear **bread** into ¾-inch pieces. Toss in a medium bowl with **1 tablespoon each of Parmesan and oil** and **½ teaspoon granulated garlic** until coated. Season with **salt and pepper**. Add to a parchment-lined rimmed baking sheet. Bake until golden brown, stirring halfway, about 15 minutes.



### 2. Make dressing

In same bowl, whisk together **half of the Parmesan**, **½ teaspoon each of granulated garlic and fish sauce**, **mayonnaise**, and **1 tablespoon vinegar**. Slowly whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



### 3. Prep ingredients

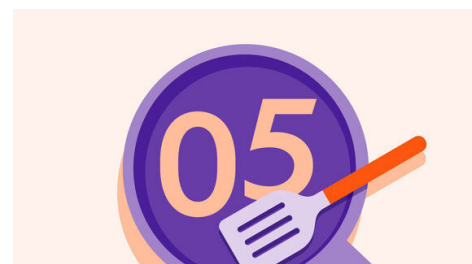
Separate **lettuce leaves** (or halve lettuce lengthwise, then cut crosswise into ¾-inch pieces). Cut **tomato** into 1-inch pieces.

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



### 4. SALMON VARIATION

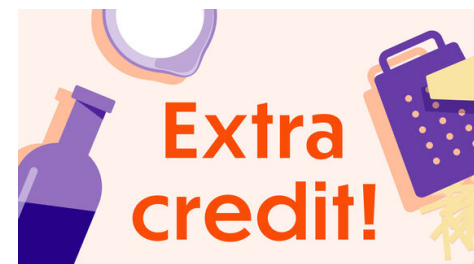
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.



### 5. Toss salad & serve

In a large bowl, toss **lettuce, tomatoes, croutons**, and **Parmesan** with **desired amount of dressing**; season to taste with **salt and pepper**.

Serve **salmon** alongside or on top of **Caesar salad**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.