

# DINNERLY



## Mediterranean Roasted Salmon with Romaine Salad & Garlic Pita



20-30min



2 Servings

Weird, we haven't seen this roasted salmon on any of the "Best Dressed" lists this award season. Enrobed in a crust of harissa spice and a rich pan sauce, it's a head-turner that's versatile enough to serve in a casual setting of Netflix and pajamas, or fancy-like with candlelight and Pinot Noir. Garlic pita is the accessory of the season. We've got you covered!

### WHAT WE SEND

- 8 oz pkg salmon filets <sup>3</sup>
- ¼ oz harissa spice blend
- 1 romaine heart
- 2 oz roasted red peppers
- 2 Mediterranean pitas <sup>4,5,1</sup>
- 1 pkt balsamic vinaigrette

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- butter <sup>2</sup>

### TOOLS

- rimmed baking sheet
- microplane or grater

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 730kcal, Fat 45g, Carbs 53g, Protein 33g



#### 1. SALMON VARIATION

Preheat oven to 425°F with a rack in the upper third. Pat **salmon** dry and place on a rimmed baking sheet. In a small bowl, stir together **1½ teaspoons of the harissa spice, salt, and 1 tablespoon oil**; brush all over salmon. Roast on upper oven rack until just medium, 5–7 minutes. Reserve baking sheet.



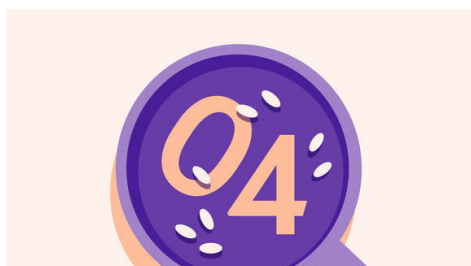
#### 2. Prep salad & garlic oil

Meanwhile, halve **romaine** lengthwise then cut crosswise into 1-inch pieces, discarding end. Thinly slice **peppers** lengthwise. Peel and finely grate **¼ teaspoon garlic** into a small bowl, then add **1 tablespoon oil**; season with **salt** and **pepper**.



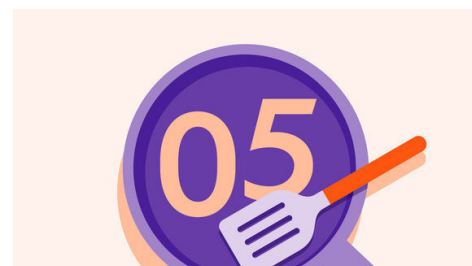
#### 3. Make pan sauce

In a liquid measuring cup, whisk **½ cup water, ½ tablespoon flour, and ½ teaspoon vinegar**. Pour onto same baking sheet, scraping up any browned bits left from **salmon**. Add **1 tablespoon butter**; whisk until melted; season with **salt**. Return to upper oven rack; bake until sauce is slightly thickened, 3–4 minutes. Transfer to a bowl; cover to keep warm. Rinse; wipe off baking sheet.



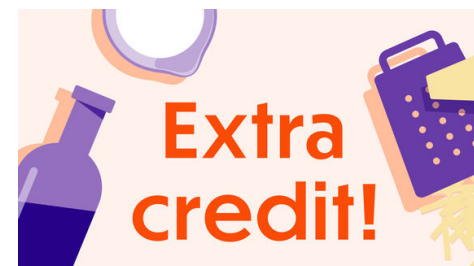
#### 4. Toast garlic pitas

Switch oven to broil. Transfer **pitas** to same baking sheet and brush all over with **garlic oil**. Broil on upper oven rack, flipping once, until golden and crisp, 1–2 minutes per side (watch closely as broilers vary). Cut pitas into wedges.



#### 5. Finish salad & serve

To a large bowl, add **balsamic vinaigrette, romaine, and peppers**, tossing to combine. Serve **roasted salmon** with **romaine salad** and **garlic pita** alongside. Drizzle **pan sauce** over **salmon**. Enjoy!



#### 6. Take it to the next level

Finish off this dish with a sprinkle of pitted, chopped Kalamata olives and crumbled feta. Opa!