

DINNERLY



Garlic-Butter Salmon with French Fries & Spinach Salad



30-40min



2 Servings

Sometimes a simple salmon dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted salmon from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 10 oz pkg salmon filets ²
- 5 oz baby spinach
- ¼ oz granulated garlic

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- butter ¹

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Milk (1), Fish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

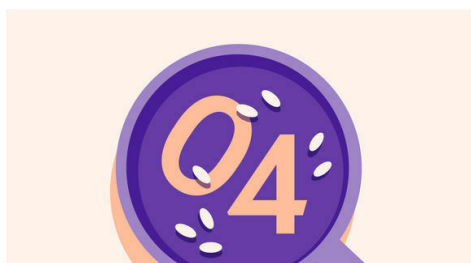
Calories 930kcal, Fat 66g, Carbs 50g, Protein 37g



1. Roast french fries

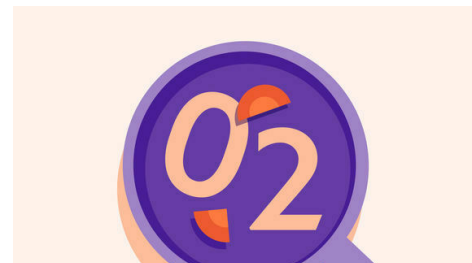
Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



4. Make sauce

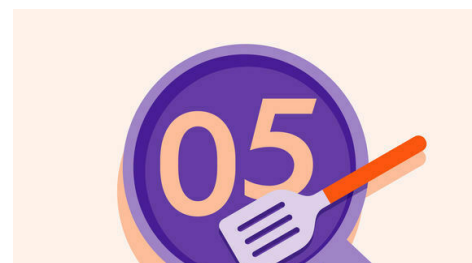
Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat **salmon**, until butter is melted, about 30 seconds. Remove from heat and stir in **sliced scallions**; season to taste with **salt and pepper**.



2. Prep ingredients

While **fries** roast, trim ends from **scallions**, then thinly slice. Cut **tomato** into ½-inch pieces.

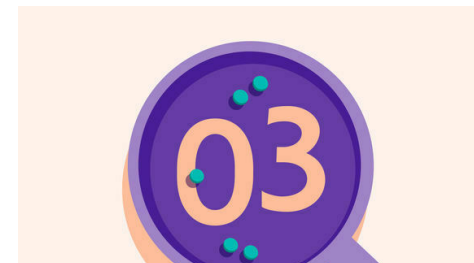
In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes, stirring to coat; set aside to marinate until step 5.



5. Finish & serve

Generously season **fries** with **salt and pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes and dressing**, tossing to coat.

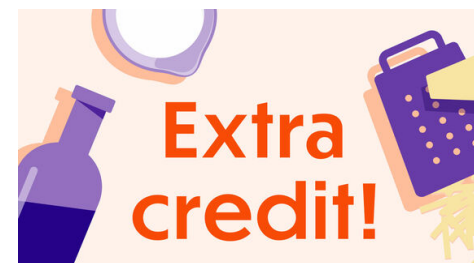
Serve **garlic-butter salmon** with **french fries** and **spinach salad** alongside. Spoon **pan sauce** over top. Enjoy!



3. SALMON VARIATION

Pat **fish** dry.

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



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.