

DINNERLY



Tray Bake: Roasted Salmon & Veggies with Mustard-Dill Cream Sauce



1h



2 Servings

A fully roasted meal is the ultimate quick dinner hack, especially when you can pile all the ingredients into our easy-to-use foil trays! Flaky salmon, tender potatoes, and green beans make this meal feel extra luxe (even though you barely did any work). Just quickly whip up a creamy sauce made bright, fresh, and tangy thanks to lemon juice, fresh dill, and whole-grain mustard. We've got you covered!

WHAT WE SEND

- ½ lb baby potatoes
- aluminum foil tray
- ¼ oz fresh dill
- 1 lemon
- 2 (1 oz) sour cream ¹
- 1 oz whole grain mustard
- ½ lb green beans
- 8 oz pkg salmon filets ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

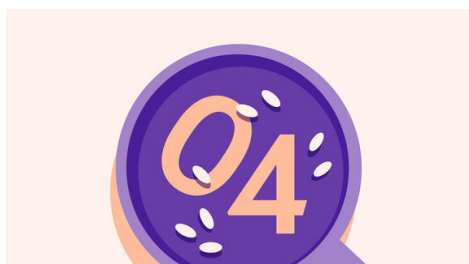
Calories 580kcal, Fat 31g, Carbs 34g, Protein 35g



1. Roast potatoes

Preheat oven to 400°F with a rack in the center.

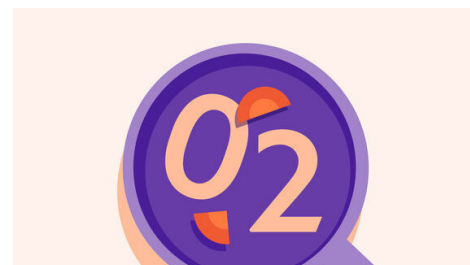
Scrub **potatoes**; cut in half if large. Toss in aluminum foil tray with ½ **tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until wrinkled, browned in spots, and easily pierced with a fork, about 30 minutes.



4. Roast salmon & serve

Place **salmon** skin-side down over **veggies**. Roast on center oven rack until just medium, 5–7 minutes (or until desired doneness). Remove skin, if desired.

Serve **roasted salmon tray bake** with **mustard-dill cream sauce**, **lemon wedges**, and **remaining dill fronds**. Enjoy!



2. Prep ingredients

Meanwhile, pick **dill fronds** from stems and finely chop half; discard stems.

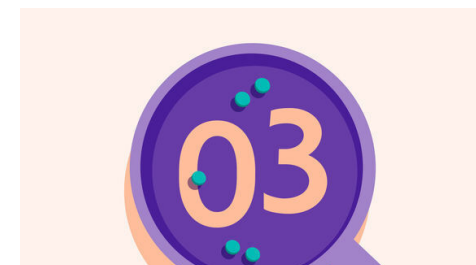
Into a small bowl, finely grate 1 **teaspoon lemon zest**. Stir in **sour cream**, **whole grain mustard**, **chopped dill**, 1 **teaspoon lemon juice**, and ½ **teaspoon sugar**; season to taste with **salt** and **pepper**.

Cut **remaining lemon** into wedges.



5. ...

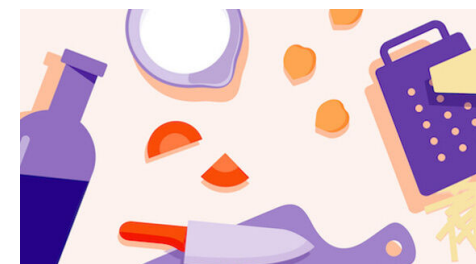
What were you expecting, more steps?



3. Roast green beans

Trim stem ends from **green beans**. Toss in a medium bowl with ½ **tablespoon oil** and season with **salt** and **pepper**. Add green beans to foil tray with **potatoes**. Roast on center oven rack until crisp-tender, about 15 minutes.

Rub each **salmon filet** with ½ **teaspoon oil**; season all over with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!