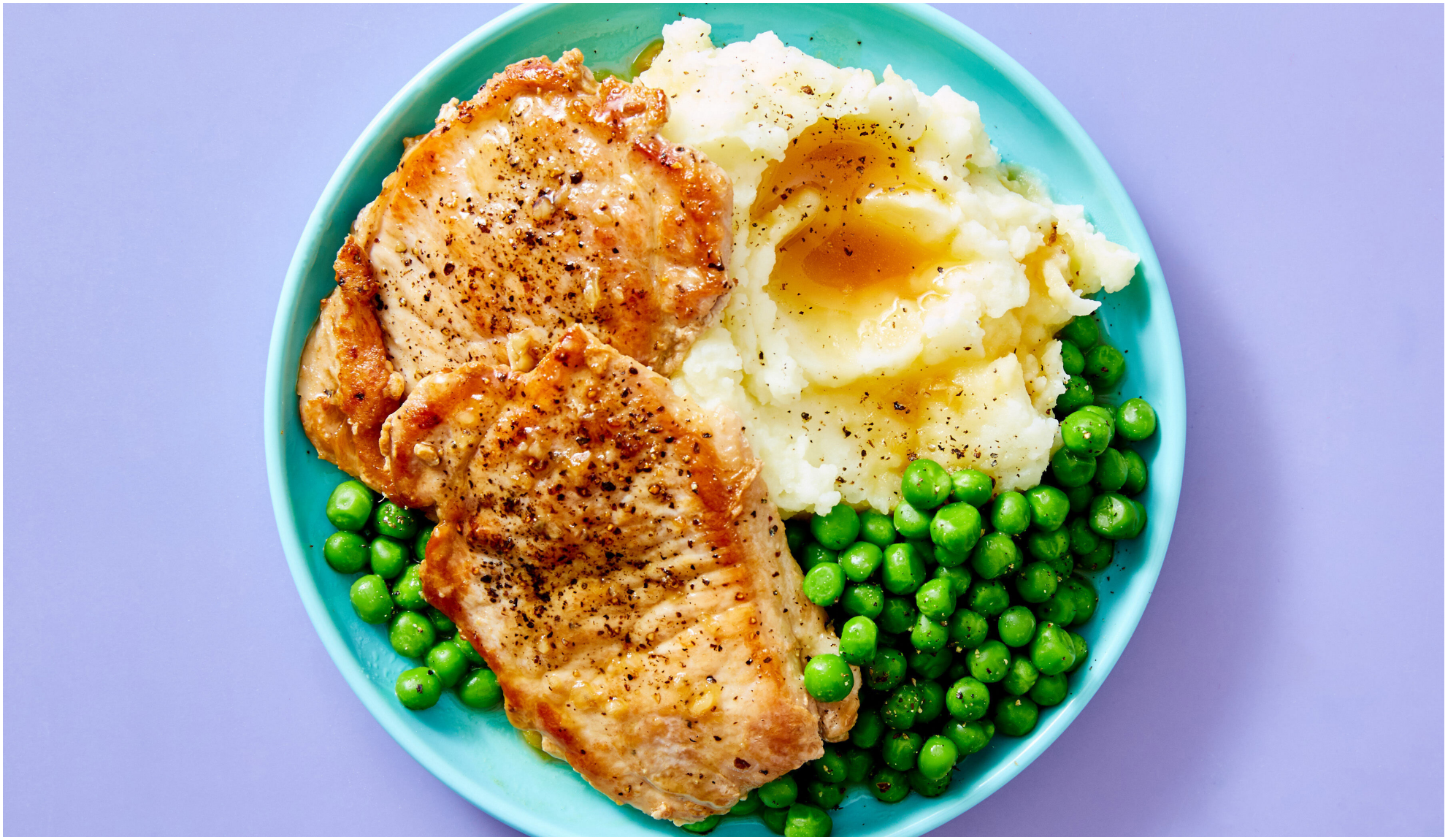


DINNERLY



Honey-Garlic Salmon with Mashed Potatoes & Peas



20-30min



2 Servings

Honey and garlic might seem like an unlikely pairing, but just trust them—they know how to make it work. What's their secret to making the relationship last? Getting drizzled over a tender salmon filet with a classic side of mashed potatoes and peas. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg salmon filets ⁴
- 2 (½ oz) honey
- 5 oz peas
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)
- butter ⁷

TOOLS

- medium saucepan
- medium nonstick skillet
- microwave
- potato masher or fork

ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 48g, Carbs 60g, Protein 37g



1. Boil potatoes

Scrub **potatoes** (peel, if desired), then cut into 1-inch pieces; place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, 8–12 minutes. Reserve **⅓ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm off heat until step 5.



2. SALMON VARIATION

Finely chop **2 teaspoons garlic**.

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



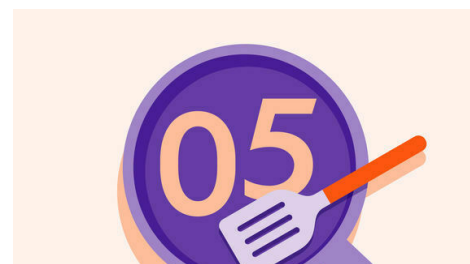
3. Make pan sauce

Return skillet to medium heat. Add **chopped garlic** and **2 teaspoons oil**; cook, stirring, until fragrant, 30 seconds. Add **¼ cup water**; bring to a simmer, scraping up browned bits. Stir in **all the honey** and **½ teaspoon vinegar**; cook until sauce is thickened, 2 minutes. Off heat, melt in **1 tablespoon butter**. Season to taste. Return **salmon** to skillet; turn to coat in sauce.



4. Microwave peas

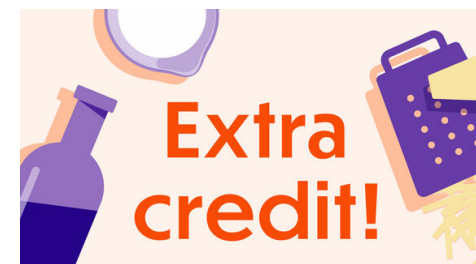
In a medium microwave-safe bowl, add **peas** and **1 tablespoon butter**; season with **salt** and **pepper**. Microwave on high until butter is melted and peas are warmed through and glossy, 2–3 minutes. Gently toss to combine and season to taste with **salt** and **pepper**.



5. Mash potatoes & serve

Use a potato masher or fork to mash **potatoes** in saucepan. Stir in **all of the sour cream** and **reserved cooking water**. Season to taste with **salt** and **pepper**.

Serve **salmon** over **mashed potatoes** with **peas** alongside. Spoon **honey-garlic sauce** over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.