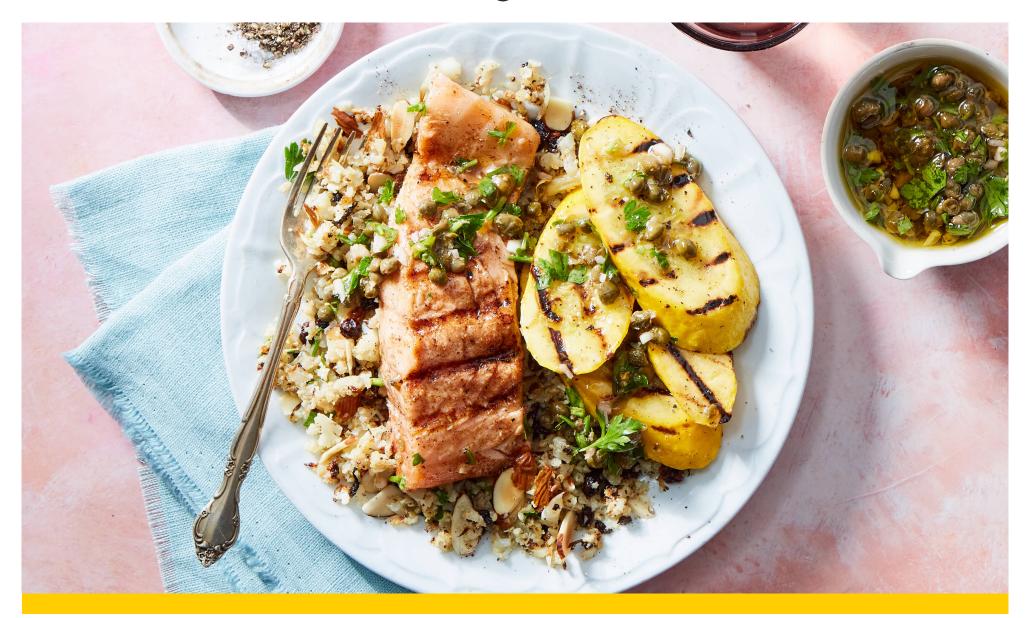
MARLEY SPOON



Grilled Wild Salmon & Caper Gremolata

with Venetian-Style Cauliflower Rice



30-40min 2 Servings

Don't have a grill or grill pan? Preheat your oven to 425°F with a rack in the upper third. Lightly oil a rimmed baking sheet. Add salmon to prepared baking sheet, skin side down. Roast on upper oven rack until just cooked through and opaque, 8-10 minutes. Transfer salmon to a plate; switch oven to broil. Place squash on the same baking sheet and broil until lightly charred and tender, 3-5 minutes.

What we send

- 1 yellow squash
- ¼ oz fresh parsley
- qarlic
- 1 oz capers ¹⁷
- ¼ oz warm spice blend
- 10 oz pkg wild-caught sockeye salmon ⁴
- 12 oz cauliflower rice
- 1 oz sliced almonds 15
- ½ oz dried currants

What you need

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

Tools

- rimmed baking sheet
- microwave
- grill or grill pan

Cooking tip

No microwave for step 4? Add almonds to a small skillet. Cook over medium heat, stirring occasionally, until toasted, 1-2 minutes.

Alleraens

Fish (4), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 53g, Carbs 35g, Protein 40g



1. Prep ingredients

Cut **squash** on an angle into ½-inch thick rounds; discard ends. Coarsely chop **parsley leaves and stems**. Finely chop **2 teaspoons garlic**.

Transfer capers to a small bowl; crush with back of a fork. Stir in 2 tablespoons each of oil and vinegar and half each of the chopped parsley and chopped garlic. Season to taste with salt and pepper. Set aside until ready to serve.



2. Prep salmon

In a medium bowl, combine remaining chopped garlic, ½ teaspoon warm spice blend, 1 tablespoon oil, and a pinch each of sugar and salt.

Pat **salmon** dry, add to bowl with marinade, and turn to coat; set aside until step 5.



3. Broil cauliflower rice

Preheat broiler with a rack in the upper third.

On a rimmed baking sheet, toss cauliflower rice with 2 tablespoons oil; generously season with salt and pepper. Spread into a single layer. Broil on upper oven rack, stirring halfway through, until tender and lightly browned in spots, 8-10 minutes (watch closely as broilers vary).



4. Toast almonds

Meanwhile, spread **almonds** in a single layer on a plate. Microwave in 1 minute intervals, stirring in between, until toasted, about 2 minutes.



5. Grill squash & salmon

Heat grill or grill pan to medium-high. In a medium bowl, toss **squash** with **1 tablespoon oil**; season with **salt** and **pepper**. Add to grill, in batches if necessary; cook until charred and tender, 3-5 minutes per side. Transfer to cutting board. Wipe marinade from **salmon**; transfer to grill, skin side down. Cook until charred and medium rare, 2-3 minutes per side.



6. Finish & serve

Carefully toss **cauliflower rice** directly on baking sheet with **currants, toasted almonds**, and **remaining parsley**.

Serve cauliflower rice topped with grilled squash and salmon. Spoon caper gremolata over top. Enjoy!