

MARLEY SPOON



Wild Salmon with Brown Butter Aioli

Crispy Smashed Potatoes & Apple-Walnut Salad



50min



2 Servings

Brown butter makes everything better. The chef-level technique of cooking butter until the milk solids caramelize gives plain butter a delicious nutty flavor. Here we add the brown butter and lemon juice to mayonnaise for a quick take on aioli—it's the perfect, creamy sauce to complement pan-seared wild salmon and crispy paprika potatoes. An arugula and apple salad with shaved Parmesan rounds out the plate.

What we send

- 2 Yukon gold potatoes
- 1 oz walnuts ¹⁵
- garlic
- 1 lemon
- ¼ oz smoked paprika
- 2 oz mayonnaise ^{3,6}
- 1 apple
- ¾ oz Parmesan ⁷
- 5 oz arugula
- 10 oz pkg wild-caught sockeye salmon ⁴

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- microwave
- rimmed baking sheet
- microplane or grater
- medium nonstick skillet
- vegetable peeler

Allergens

Egg (3), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 83g, Carbs 55g, Protein 44g



1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; cut into 1½-inch pieces. Transfer to a medium microwave-safe bowl, cover with plastic wrap, and poke a small hole on the surface of the plastic wrap. Microwave on high until potatoes are very tender and easily pierced with a knife, 7-10 minutes. Carefully unwrap potatoes and allow potatoes to cool slightly, about 1 minute.



4. Make brown butter aioli

In a medium nonstick skillet, melt **1 tablespoon butter** over medium-high heat, swirling skillet, until butter solids start to brown, 2-3 minutes. Immediately transfer browned butter to a small bowl and let cool to room temperature. To bowl with butter, squeeze in **1 teaspoon lemon juice**. Stir in **mayonnaise**, then season to taste with **salt** and **pepper**. Wipe out skillet.



2. Toast walnuts & make oil

Meanwhile, transfer **walnuts** to a rimmed baking sheet. Bake on lower oven rack until walnuts are lightly toasted, about 5 minutes (watch closely as ovens vary). Transfer toasted walnuts to a large bowl.

Finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest** into a small bowl. Stir in **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon paprika**. Set seasoned oil aside.



5. Prep salad & salmon

Quarter **apple**; discard core. Cut each quarter into ¼-inch thick slices; cut slices into matchsticks. Thinly shave **Parmesan** with a vegetable peeler. To large bowl with **toasted walnuts**, add **apples**, **Parmesan**, and **arugula**.

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high until **oil** is shimmering.



3. Roast potatoes

Season **potatoes** with **salt** and **pepper**; toss well with **2 tablespoons oil** until a thin layer of starch forms on the surface. Transfer potatoes to same baking sheet and press each piece with a skillet or heavy cup to ½-inch thickness. Roast on lower oven rack until crispy and golden brown, flipping pieces halfway through, 35-40 minutes total. Immediately toss with **seasoned oil**.



6. Cook salmon & serve

Add **salmon**, skin side down, to skillet; press with a spatula for 10 seconds. Reduce heat to medium; cook until skin is golden brown and crisp, 4-6 minutes. Flip and cook to desired doneness, 1-3 minutes more. Toss **salad** with **1 tablespoon oil** and **1 teaspoon lemon juice**; season lightly with **salt** and **pepper**. Serve **salmon** with **aioli**, **potatoes**, and **salad**. Enjoy!