

DINNERLY



Saucy Salmon & Crispy Skillet Potatoes with Green Beans & Applesauce



30-40min



2 Servings

We like to think of this one as the Dolly Parton of recipes, if you will. An All-American institution. Classic, but without lacking flair. Each note hits you right in the soul as you crave more. Workin' 9 to 5, this flavor-packed dinner will get you by. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 1 apple
- ¼ oz warm spice blend
- ½ lb green beans
- 1 pkt vegetable broth concentrate
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- sugar
- garlic
- all-purpose flour (or gluten-free alternative)

TOOLS

- medium heavy skillet (preferably cast-iron)
- medium nonstick skillet
- potato masher or fork
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 56g, Carbs 76g, Protein 36g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds.

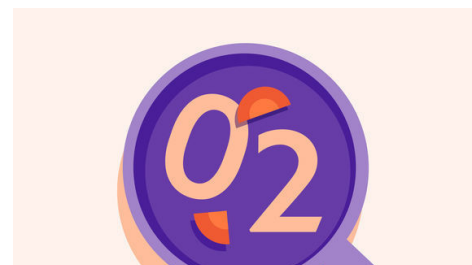
Very thinly slice **potato** crosswise. Toss in a medium heavy skillet (preferably cast-iron) with **2 tablespoon oil** and **a generous pinch of salt**. Layer potatoes in skillet, overlapping in concentric circles.

Bake on upper oven rack until tender and well browned on top, 25–30 minutes.



4. SALMON VARIATION

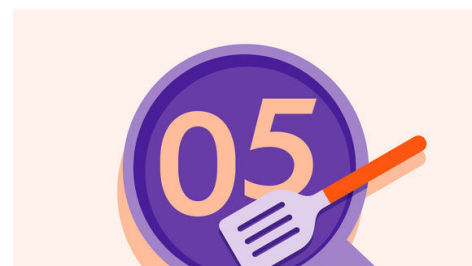
Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.



2. Make applesauce

Meanwhile, peel and core **apple**; cut into ¼-inch pieces.

In a medium nonstick skillet, melt **1 tablespoon butter** over medium-high. Add apples and ½ **teaspoon warm spice**. Cook, stirring, until browned, 2–3 minutes. Add **1½ cups water** and **1½ tablespoons sugar**; bring to a simmer. Cover and cook over medium heat until tender, 15–17 minutes. Coarsely mash with a potato masher or fork.



5. Make gravy & serve

Thinly slice **1 garlic clove**. In a bowl, whisk **broth concentrate**, ½ **cup water**, and ½ **tablespoon flour**.

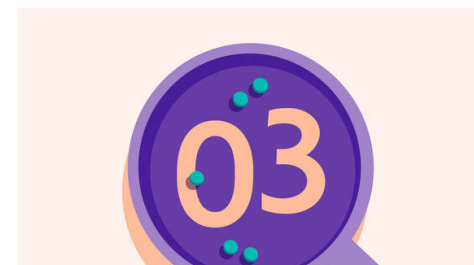
Add **garlic** to skillet and cook until golden, about 30 seconds. Add **broth mixture** and cook, stirring, until slightly thickened, 1–2 minutes. Stir in **1 tablespoon butter**.

Serve **salmon, potatoes, and green beans** with **gravy**. Serve **applesauce** alongside.

Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**



3. Roast green beans

Transfer **applesauce** to a bowl; cover to keep warm. Rinse and dry skillet for step 4.

Trim stem ends from **green beans**. Toss on a rimmed baking sheet with **2 teaspoons oil** and **a pinch each of salt and pepper**.

After **potatoes** have roasted for 15 minutes, roast green beans on lower oven rack until browned and crisp-tender, 8–10 minutes.



6. Make it ahead!

Speed up dinner time by making the applesauce in step 2 ahead of time. Keep it in the fridge and gently reheat in a small saucepan right before serving.