# MARLEY SPOON



# **Easy Prep! Chutney-Glazed Salmon**

with Curried Cauliflower





The aromas of fresh ginger, curry spices, and roast salmon might smell complex, but this sheet pan supper is deceitfully simple. We make a sweet and tangy apricot-ginger chutney that glazes tender salmon filets while it roasts alongside curried cauliflower and onions. The vegetables soften and caramelize while we whip up a garlicky cream sauce to drizzle all over this low-stress/highflavor meal.

## What we send

- 1 head cauliflower
- 1 yellow onion
- 1/4 oz curry powder
- 1 oz fresh ginger
- 2 (½ oz) apricot preserves
- 10 oz pkg salmon filets <sup>4</sup>
- qarlic
- 1 oz sour cream <sup>7</sup>
- 1/4 oz fresh cilantro

## What you need

- · olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

### **Tools**

- · rimmed baking sheet
- · microplane or grater
- small skillet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 590kcal, Fat 37g, Carbs 31g, Protein 36g



## 1. Prep veggies

Preheat oven to 450°F with a rack in the top position.

Trim stem ends from **cauliflower**, then cut crowns into florets. Halve and thinly slice **onion**. On a rimmed baking sheet, toss cauliflower and onions with **2 teaspoons curry powder** and **2 tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack for 25 minutes.



## 2. Make chutney

Finely grate ½ teaspoon ginger into a small skillet. Stir in all of the apricot preserves, 1 tablespoon each of vinegar and water, and ½ teaspoon curry powder; bring to a boil over medium heat. Reduce heat to low and gently simmer until thickened, 2-3 minutes. Season to taste with salt and pepper.

Transfer **half of the chutney** to a small bowl; set aside for serving.



## 3. Season salmon & roast

Pat **salmon** dry and season all over with **salt** and **pepper**. When **veggies** have roasted for 25 minutes, remove baking sheet from oven. Nestle salmon into veggies, then spread **remaining chutney** over the top of each piece.

Return to oven and continue to roast until salmon is just medium and veggies are tender and well charred in spots, 10-15 minutes.



# 4. Prep sauce & cilantro

Meanwhile, finely grate ½ teaspoon garlic into a small bowl. Add sour cream and 2 teaspoons water; whisk to combine and season to taste with salt and pepper.

Coarsely chop **cilantro**.



5. Finish

Serve **salmon** alongside **veggies** with **remaining chutney** spooned over top. Drizzle with **sour cream sauce** and sprinkle with **cilantro**.



Enjoy!