

MARLEY SPOON



Pan-Seared Thai Salmon

with Peanut Sauce & Crunchy Salad

 20-30min  2 Servings

Super flavorful Thai-style peanut sauce that hits all the right notes—it is rich and creamy, slightly sweet and savory, and highly versatile. Here, it pairs perfectly with tender salmon. We serve it alongside a refreshing romaine salad studded with crisp cucumbers and sweet bell peppers. A sprinkle of frizzled shallots and coarsely chopped peanuts on top adds a delightful crunch—and it's all made with one skillet!

What we send

- 10 oz pkg salmon filets ⁴
- 1 oz fresh ginger
- 1 shallot
- 1 bell pepper
- 1 cucumber
- 1 romaine heart
- 1 oz salted peanuts ⁵
- 1.15 oz peanut butter ⁵
- ½ oz chili garlic sauce

What you need

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

Tools

- medium skillet

Allergens

Fish (4), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 51g, Carbs 36g, Protein 41g



1. Prep salmon

Pat **salmon** dry, then rub with **oil** and season all over with **salt** and **pepper**. Set aside until step 5.



4. Prep salad & shallots

In a medium bowl, whisk together **1 teaspoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Without tossing, add **romaine**, **cucumbers**, and **peppers**.

Heat **¼ cup oil** in a medium nonstick skillet over medium-high. Once hot, add **sliced shallots**; cook, stirring, until golden, 5-7 minutes. Use a slotted spoon to transfer to a paper-towel lined plate.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Thinly slice **shallot**, then finely chop 1 tablespoon. Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips. Thinly slice **cucumber** (peel first, if desired). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces; discard stem end. Coarsely chop **peanuts**.



5. Sear salmon

Carefully pour **shallot oil** into a heatproof bowl.

Heat **1 tablespoon shallot oil** in same 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, 4-5 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate. Return skillet to stovetop.



3. Make peanut sauce

In a small bowl, whisk to combine **peanut butter**, **chili garlic sauce** (or less depending on heat preference), **½ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt** until smooth.



6. Finish & serve

Heat **ginger** and **chopped shallots** in same skillet over medium; cook, stirring, until fragrant, about 1 minute. Add **peanut sauce** and cook, scraping up any browned bits, until slightly thickened, 2-3 minutes. Toss **salad** in bowl; transfer to plates. Add **salmon** to plates and drizzle all over with **sauce**, and sprinkle with **chopped peanuts** and **fried shallots**. Enjoy!