



Garlic-Herb Salmon

with Roasted Potatoes & Gravy



30-40min



2 Servings

We've taken a delectable salmon filet and slathered it in a flavorful garlic-herb paste. The fish and veggies roast at the same time, leaving plenty of time to whip up a savory gravy. Bonus: no peeling required in this dish, cutting down on the prep!

What we send

- 2 potatoes
- 1 lb carrots
- garlic
- ¼ oz fresh chives
- 1 pkt vegetable broth concentrate
- 1 pkt Dijon mustard ¹⁷
- 10 oz pkg salmon filets ⁴

What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)

Tools

- microplane or grater
- rimmed baking sheet
- small saucepan

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 41g, Carbs 69g, Protein 37g



1. Prep ingredients

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

Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Scrub and **half of the carrots** (save rest for own use), then cut lengthwise into ½-inch thick sticks. Finely grate **½ teaspoon garlic**. Finely chop **chives**.

In a liquid measuring cup, combine **broth concentrate**, **¾ cup water**, and **1½ teaspoons vinegar**.



4. Roast salmon & vegetables

Roast **salmon** and **vegetables** on top oven rack until salmon is just medium 6–10 minutes. Transfer salmon to a plate and let rest for 5–10 minutes. Return vegetables to oven to roast until nearly tender, 10–15 minutes more.



2. Season vegetables

On a rimmed baking sheet, toss **carrots** and **potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**.



5. Make gravy

Heat **1 tablespoon oil** in a small saucepan over medium. Add **1 tablespoon flour** and cook, stirring, until flour is golden, 1–2 minutes. Slowly whisk in **prepared broth**; bring to a simmer.

Cook, stirring occasionally, until gravy is thick enough to coat the back of a spoon, about 5 minutes. Stir in **remaining Dijon mustard**; season to taste with **salt** and **pepper**.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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3. Make paste, prep salmon

In a small bowl, combine **grated garlic**, **half of the chopped chives**, **1 tablespoon oil**, and **1 teaspoon Dijon mustard**; season **herb paste** with **salt** and **pepper**.

Pat **salmon** dry and season all over with **salt** and **pepper**. Place salmon, skin-side down, on baking sheet with **vegetables**. Spread herb paste over the top of each piece of salmon.



6. Broil vegetables & serve

Switch oven to broil. Broil **vegetables** on top oven rack until tender and charred in spots, 2–5 minutes (watch closely as broilers vary).

Serve **salmon** with **vegetables** alongside and **gravy** for drizzling over. Garnish with **remaining chives**. Enjoy!