



## Low Carb Feta & Herb Crusted Salmon

with Roasted Zucchini & Tomatoes



30-40min



2 Servings



## What we send

- 2 zucchini
- garlic
- 1 lemon
- 10 oz pkg salmon filets <sup>4</sup>
- 6 oz grape tomatoes
- ¼ oz Dijon mustard
- ¼ oz fresh dill
- 2 oz feta <sup>7</sup>
- ¼ oz za'atar spice blend <sup>11</sup>
- 4 oz tzatziki <sup>7,15</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

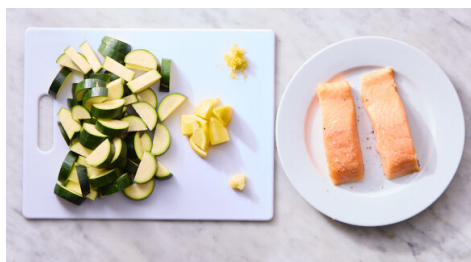
- microplane or grater
- rimmed baking sheet

## Allergens

Fish (4), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 0kcal



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the bottom third.

Halve **zucchini** lengthwise, then cut crosswise into ½-inch thick half moons. Finely grate ¼ **teaspoon garlic**. Zest **half of the lemon** and cut remainder of lemon into wedges.

Pat **salmon** dry and season with **salt** and **pepper**.



### 4. Prep salmon

Flip **veggies**, toss with 1 **tablespoon za'atar**, then push to one side of the baking sheet. Drizzle empty side with oil, if necessary, and add **salmon** skin-side down.

Divide **mustard mixture** evenly between salmon fillets, spreading into an even layer. Top each fillet with **feta and dill mixture**, pressing lightly so that the cheese adheres.



### 2. Roast veggies

Add **zucchini and tomatoes** to a rimmed baking sheet. Toss with 2 **tablespoons oil** and season with **salt** and **pepper**.

Roast in oven until just tender and browned on the underside, 12–15 minutes.



### 5. Cook salmon & serve

Return to oven and cook until **salmon** is medium and **feta** is melted, 6–8 minutes more.

Spread **tzatziki** onto plates and place **salmon** on top; garnish with **remaining dill**. Serve with **roasted veggies** and **lemon wedges** alongside. Enjoy!



### 3. Make sauce

Meanwhile, in a small bowl, stir to combine **mustard, lemon zest, garlic**, and 1 **tablespoon oil**.

Remove **dill fronds** from stems and finely chop fronds, discarding stems. In a small bowl, crumble **feta** and add **all but 1 tablespoon of the chopped dill** (save remaining dill for step 5). Mix until evenly combined.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.