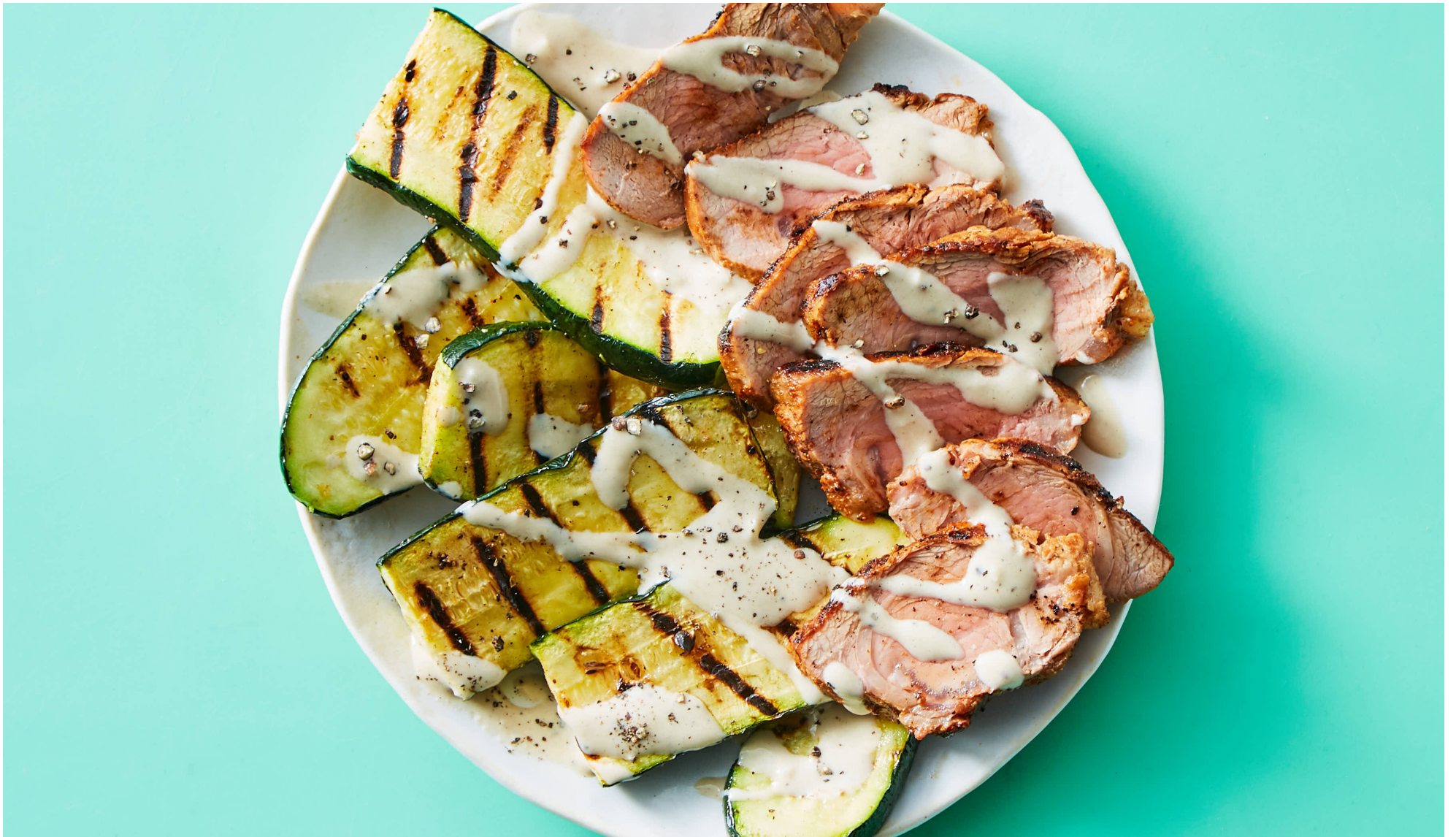


# DINNERLY



## Grilled Harissa Salmon & Zucchini with Creamy Tahini Sauce



20-30min



2 Servings

All a tender salmon fillet needs is a little bit of flavor love—which is exactly what we're giving it here in the form of a harissa spice blend. Seasonal strips of zucchini dressed with a tahini drizzle make this a light, easy weeknight meal. We've got you covered!

## WHAT WE SEND

- 10 oz pkg salmon filets <sup>1</sup>
- ¼ oz harissa spice blend
- 2 zucchini
- 1 oz tahini <sup>2</sup>
- ¼ oz granulated garlic

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

## TOOLS

- grill or grill pan

## ALLERGENS

Fish (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 560kcal, Fat 42g, Carbs 13g, Protein 35g



### 1. SALMON VARIATION

Heat a grill or grill pan to high.

Pat **salmon** dry, then season all over with **salt, pepper**, and **1 teaspoon harissa spice blend**.

Trim ends from **zucchini** and halve crosswise; slice lengthwise into ½-inch thick planks. Toss in a large bowl with **1 tablespoon oil** and a **pinch each of salt and pepper**.



### 2. Grill salmon & zucchini

Reduce grill or grill pan heat to medium and lightly **oil** grates. Working in batches if necessary, add **salmon** and **zucchini**. Cover and grill, turning occasionally, until salmon is lightly charred and medium, 3–4 minutes per side, and zucchini is tender and slightly charred, 8–10 minutes.



### 3. Make tahini sauce & serve

In a small bowl, whisk to combine **tahini**, a **pinch of granulated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Slowly whisk in **2 tablespoons water** until creamy; season to taste with **salt** and **pepper**.

Serve **harissa salmon** and **zucchini** drizzled with **tahini sauce**. Enjoy!



### 4. No grill? No problem!

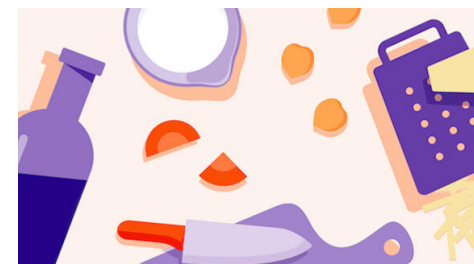
Preheat broiler with a rack in the top position. Broil zucchini on a rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes.

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add salmon, skin-side down; lightly press. Lower heat to medium; cook until skin is crisp, about 4 minutes. Flip and cook until just medium, 1 minute more.



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!