

MARLEY SPOON



Garlic-Herb Salmon & Potatoes

with Charred Peppers & Shallot



30min



2 Servings

What's the secret sauce to most fine-dining cooking? Compound butter. It's an instant sauce for anything from cooked meats to roasted vegetables to freshly baked rolls. Ours it loaded with fresh thyme and garlic, then slathered on juicy salmon and tossed with warm fingerling potatoes. Pro tip: Make it even fluffier by whipping it with a stand or hand mixer.

What we send

- ½ lb fingerling potatoes
- 1 shallot
- 1 bell pepper
- garlic
- ¼ oz fresh thyme
- 10 oz pkg salmon filets ⁴

What you need

- kosher salt & ground pepper
- 3 Tbsp butter ⁷
- olive oil

Tools

- medium saucepan
- colander
- rimmed baking sheet
- medium nonstick 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 640kcal, Fat 44g, Carbs 33g, Protein 34g



1. Prep ingredients

Preheat broiler with top rack 8 inches from the heat source. Bring a medium saucepan of **salted water** to a boil. Set **3 tablespoons butter** aside in a small bowl to soften. Scrub **potatoes**, then cut in half lengthwise. Trim and peel **shallot**, then cut into 1-inch thick wedges. Halve **pepper**, remove and discard stem and seeds, and cut into ½-inch thick slices.



4. Make garlic-herb butter

Meanwhile, mash **softened butter** with **chopped garlic**, **remaining picked thyme leaves**, and **a pinch each salt and pepper**.



2. Season salmon

Peel and finely chop **1 teaspoon garlic**. Pick **2 teaspoons thyme leaves** (reserve 2 whole sprigs for step 6). Pat **salmon** dry and rub flesh side with **half of the thyme leaves** and **a generous pinch each salt and pepper**. Let sit until step 6.



5. Broil peppers & shallots

While **potatoes** cook, place **shallots**, **peppers**, and **2 whole thyme sprigs** on a rimmed baking sheet. Rub with **oil** and season with **salt** and **pepper**. Broil on upper oven rack, turning occasionally, until vegetables are softened and lightly charred in spots, about 8 minutes. Discard thyme sprigs.

Heat **1½ tablespoons oil** in a medium nonstick skillet over medium-high.



3. Boil potatoes

Add **potatoes** to boiling water and cook over medium-high heat until tender when pierced with the tip of a knife, 8-10 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



6. Cook salmon & serve

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; cook until just medium, about 1 minute more. Transfer to plates and top with **half of the garlic-herb butter**. Stir **remaining butter** into **potatoes**. Serve **salmon** with **potatoes** and **charred peppers and shallots** alongside. Enjoy!