



Grilled Wild Salmon & Zucchini

with Peach Salsa



30-40min



2 Servings

It's all about big flavor when it comes to a quick and easy dinner on the grill. BBQ spice blend imparts a gentle smoky heat to tender wild salmon fillets that grill along with zucchini and onions. Fresh peaches mix with cilantro and lime for a sweet and juicy salsa that complements the colorful spread. With less time over a hot grill, there's more time to enjoy this bountiful summery supper.

What we send

- 10 oz pkg wild-caught sockeye salmon ¹
- ¼ oz BBQ spice blend
- 2 zucchini
- 1 red onion
- ¼ oz fresh cilantro
- 1 peach
- 1 lime
- ½ oz honey

What you need

- kosher salt & ground pepper
- olive oil
- neutral oil, for brushing grill

Tools

- grill or grill pan
- microplane or grater

Allergens

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

Nutrition per serving

Calories 450kcal, Fat 22g, Carbs 33g, Protein 36g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep salmon & veggies

Preheat grill or grill pan to medium-high.

Pat **salmon** dry and season all over with **BBQ spice blend** and a **pinch each of salt and pepper**.

Trim ends from **zucchini**, then cut on an angle into ½-inch ovals. Slice **onion** into ½-inch rings. Drizzle **veggies** all over with **olive oil**; season with **salt** and **pepper**.



4. Make peach salsa

To bowl with **peach juice**, zest and juice **half of the lime**; cut **remaining lime** into wedges. Whisk in **honey** and **2 tablespoons olive oil**; season to taste with **salt** and **pepper**. Stir in **chopped cilantro** and **peaches**.



2. Grill veggies & salmon

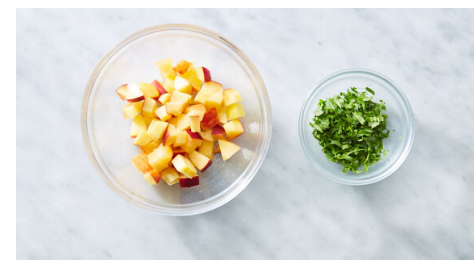
Lightly brush grill grates with **neutral oil**. Grill **zucchini** and **onions**, covered, until tender and charred in spots, 4–5 minutes per side. Transfer to a plate and cover to keep warm.

When veggies have cooked for 5 minutes, add **salmon** to grill. Cook, turning once, until lightly charred and just medium, 3–4 minutes per side. Transfer to plate with veggies and cover to keep warm.



5. Finish salsa

When cool enough to handle, finely chop **2 tablespoons of the grilled onions**. Add to bowl with **peach salsa** and toss to combine.



3. Prep peaches & cilantro

Meanwhile, peel **peach**, if desired; discard pit and chop into ¼-inch pieces. Pour any **peach juice** from cutting board into a medium bowl.

Pick **cilantro leaves** from stems and finely chop 2 tablespoons; discard stems.



6. Serve

Serve **salmon and veggies** with **any resting juices** poured over top; spoon **peach salsa** alongside. Garnish with **whole cilantro leaves** and **lime wedges**. Enjoy!