



Crispy-Skinned Berbere Salmon

with Mediterranean Salsa & Orzo



20-30min



2 Servings

Tired of the same old salmon recipes? We hear you. That's why we add some new pizzazz to these salmon fillets with a sprinkle of berbere—an Ethiopian spice blend that includes chile, garlic, fenugreek and warm spices, such as allspice and cinnamon. The flavors are a great match for a rich fish like salmon, which also goes great with the tomato-olive salsa, buttery orzo pilaf, and arugula salad.

What we send

- garlic (use 1 large clove)
- 3 oz orzo ¹
- 1 plum tomato
- 1 oz Kalamata olives
- 1 lemon
- 10 oz salmon fillets ⁴
- berbere spice blend (use 1 tsp)
- ¼ oz fresh basil
- 3 oz arugula

What you need

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

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 44g, Carbs 41g, Proteins 41g



1. Toast orzo

Peel and roughly chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **orzo** and cook, stirring, until deep golden-brown, 2-3 minutes. Add chopped garlic and cook, stirring, until fragrant, about 30 seconds.



4. Prep salmon

Pat **salmon fillets** very dry; season on both sides with **salt** and flesh side only with **1 teaspoon of the berbere**. Heat **1 tablespoon oil** in a medium, nonstick skillet over medium-high until shimmering.



2. Cook pilaf

To the **orzo**, stir in **1¼ cups water** and **½ teaspoon salt**, and bring to a boil. Reduce heat to low, cover, and simmer until orzo is tender and liquid is mostly evaporated, about 18 minutes. Remove saucepan from heat, then stir in **1 tablespoon butter**. Cover to keep warm until ready to serve.



5. Cook salmon

Reduce heat to medium, then add **salmon fillets**, skin side-down. Press each fillet for 10 seconds with the back of a spatula. Continue to cook, occasionally pressing gently on fillets, until skin is well browned and very crisp and salmon is almost cooked through, about 5 minutes. Flip salmon; cook until just medium, about 2 minutes more.



3. Make salsa

Core **tomato**, then cut into ½-inch pieces. Roughly chop **olives**. Zest **lemon**, then separately squeeze **1 tablespoon juice** into a medium bowl. In a small bowl, stir together tomatoes, olives, 2 teaspoons of the lemon juice, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Stir **lemon zest** into **orzo**; season to taste with **salt** and **pepper**. Tear **basil leaves** into **salsa**. Whisk **1 tablespoon oil** into **remaining lemon juice**, then toss in **arugula**. Season to taste with **salt** and **pepper**. Serve **salmon** with **salsa** spooned over top, with **orzo** and **arugula salad** alongside. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**