

DINNERLY



Seared Salmon & Ranch Butter with BBQ-Spiced Potatoes



30min



2 Servings

Ranch tastes good on almost anything (#facts). We took our love for that creamy, tangy, oniony flavor to the next level by combining ranch seasoning with softened butter. It creates the perfect sauce for these seared salmon and roasted BBQ-spiced potatoes. It's so good, you'll want to lick the plate clean—no judgment here. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- ¼ oz ranch seasoning ²
- 8 oz pkg salmon filets ¹
- ¼ oz BBQ spice blend

WHAT YOU NEED

- butter ²
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 48g, Carbs 46g, Protein 34g

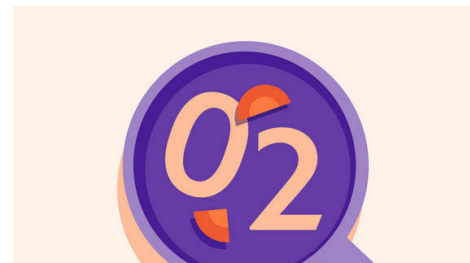


1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Set aside **3 tablespoons butter** to soften at room temperature until steps 4 and 5.

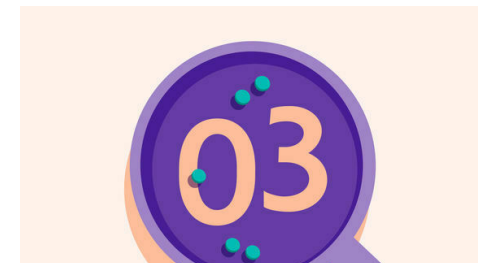
Scrub **potatoes**, then cut into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate.

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



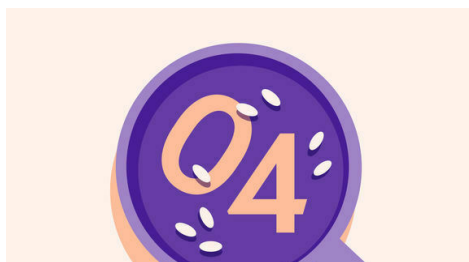
2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on center oven rack until tender and golden-brown, tossing halfway through cooking time, about 30 minutes.



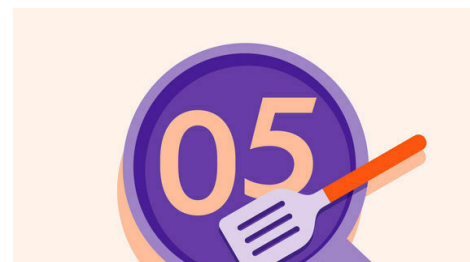
3. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip and cook until just medium, about 1 minute more.



4. Make ranch butter

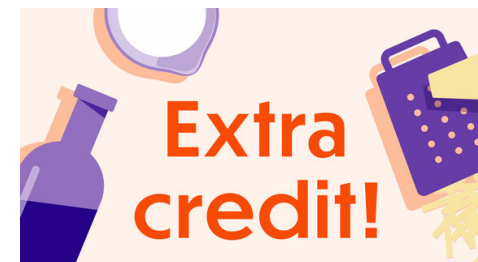
In a small bowl, stir to combine **ranch seasoning** and **2 tablespoons of the softened butter**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Once **potatoes** are roasted, remove from oven and carefully toss directly on baking sheet with **BBQ spice blend**, **scallion whites** and **light greens**, and **remaining softened butter**. Spoon or brush **ranch butter** over **salmon**.

Serve **seared salmon and ranch butter** with **BBQ potatoes** alongside. Sprinkle **scallion dark greens** over top. Enjoy!



6. Change it up!

We kept this one a classic meat and potatoes combo, but feel free to swap the russet potatoes for sweet potatoes or winter squash.