

# MARLEY SPOON



## Roasted Tilapia with Herbed Panko

Buttery Potatoes & Spinach Salad



20-30min



2 Servings

Tilapia is a white fish with a mild flavor—it's the perfect flaky, blank canvas for a punch of flavor. Here, we coat these fillets with an herby panko topping, which gets crispy in the oven for a delightful crunch to balance the tender fish. We serve it with baby spinach salad and buttery potatoes for a well-balanced plate.



## What we send

- 2 Yukon gold potatoes
- 1 lemon
- ¼ oz fresh thyme
- 1 oz panko <sup>4</sup>
- 10 oz pkg tilapia <sup>1</sup>
- 1 oz roasted almonds <sup>3</sup>
- 5 oz baby spinach
- ¼ oz Dijon mustard

## What you need

- kosher salt & ground pepper
- butter <sup>2</sup>
- olive oil

## Tools

- small saucepan
- microplane or grater
- medium ovenproof skillet

## Allergens

Fish (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 610kcal, Fat 32g, Carbs 52g, Protein 39g



### 1. Cook potatoes

Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**, then cut into 1-inch thick wedges; transfer to a small saucepan. Add **2 teaspoons salt** and enough water to cover by ½-inch. Bring to a boil; cook until easily pierced with a fork, about 5 minutes. Drain well, then return to saucepan; toss with **1 tablespoon butter**. Cover to keep warm.



### 4. Season tilapia

Pat **tilapia** dry and season all over with **salt** and **pepper**. Spread **lemon-Dijon mixture** on one side of each fillet, then top with **herbed panko**, pressing gently to adhere.

Drizzle same skillet with **oil**. Add tilapia, panko side up.



### 2. Prep ingredients

Finely grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon lemon juice** into a medium bowl, keeping them separate. Cut any remaining lemon into wedges. Add **1 tablespoon oil** to bowl with lemon juice; season with **salt** and **pepper**.

In a small bowl, combine lemon zest, **Dijon mustard**, and **½ teaspoon each of oil and water**. Season with **salt** and **pepper**.



### 5. Roast tilapia

Transfer **tilapia** to center oven rack and roast until **panko** is deeply browned and fish is cooked through, about 10 minutes (watch closely as ovens vary).



### 3. Toast panko

Pick and finely chop **1 teaspoon thyme leaves**; discard stems. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **chopped thyme** and **¼ cup panko**; season with **salt** and **pepper**. Cook, stirring, until panko is lightly browned, 5-6 minutes. Transfer to a bowl. Wipe out skillet.



### 6. Finish & serve

Coarsely chop **almonds**. Transfer almonds and **spinach** to bowl with **dressing**, then stir to combine.

Serve **roasted tilapia** with **buttered potatoes** and **salad**, with **any lemon wedges** alongside. Enjoy!