

DINNERLY



Low-Carb Brown Butter-Za'atar Salmon & Orzo

with Chopped Tomatoes & Olives



ca. 20min



2 Servings

What do you get when you smother salmon with herby za'atar spice and nutty brown butter? Just a little taste of heaven, that's all. With a soft bed of orzo and juicy tomatoes and olives, this is what we'd call ambrosia, Dinnerly-style. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 plum tomato
- 1 oz Kalamata olives
- 3 oz orzo ⁴
- 8 oz pkg salmon filets ¹
- ¼ oz za'atar spice blend ³

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 45g, Carbs 39g, Protein 31g



1. Prep veggies

Trim ends from **scallions**, then thinly slice.

Quarter **tomatoes** and thinly slice; sprinkle with **salt**.

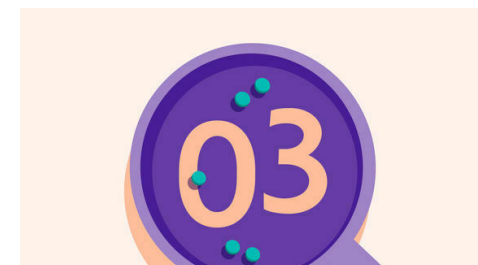
Slice **olives**.



2. Toast orzo

In a liquid measuring cup, stir together **1¼ cups water** and **½ teaspoon salt**.

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **orzo**; cook, stirring, until deep golden-brown and toasted, 3–5 minutes.



3. Cook orzo

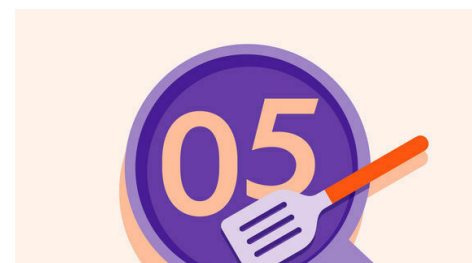
To saucepan with **orzo**, pour in **salted water** and bring to a boil over high. Reduce heat to medium; simmer, covered, stirring occasionally, until orzo is tender and liquid is evaporated, 12–15 minutes (add more water, **a few tablespoons** at a time, if necessary). Season to taste with **salt** and **pepper**.



4. SALMON VARIATION

Pat **salmon** dry and season all over with **za'atar**, **salt**, and **pepper**.

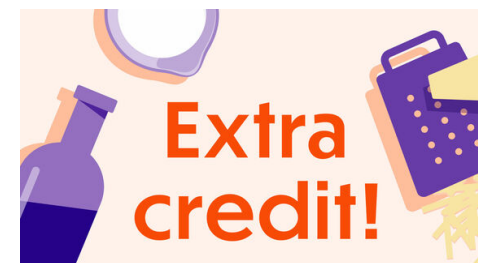
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4–5 minutes. Flip and cook until just medium, about 1 minute more. Transfer to serving plates.



5. Brown butter & serve

Melt **2 tablespoons butter** in same skillet over medium-high heat, swirling skillet. As butter browns, dark golden flecks will appear and butter will smell nutty and toasty, 2–4 minutes (watch closely). Remove from heat and pour over **fish**.

Serve **brown butter-za'atar tilapia** alongside **orzo**. Sprinkle **tomato**, **olives**, and **scallions** over top. Enjoy!



6. What is orzo?

Orzo is a kind of pasta shaped like a large grain of rice. It can be enjoyed either hot or cold, and goes especially well in pasta salads!