

# MARLEY SPOON



## Lemon-Dill Salmon & Quinoa

with Spinach & Charred Green Beans



20-30min



2 Servings

Fresh and flavorful—our two favorite words when it comes to dinner. Lemon and dill are a powerhouse combination, especially when paired with crispy-skinned salmon. We complete the plate with protein-packed quinoa and charred green beans for a well-balanced bite, brimming with flavor and good for you ingredients.

## What we send

- 5 oz baby spinach
- 3 oz tri-color quinoa
- 1 lemon
- ¼ oz fresh dill
- ½ lb green beans
- 10 oz pkg salmon filets <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

## Cooking tip

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## Allergens

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

## Nutrition per serving

Calories 750kcal, Fat 50g, Carbs 38g, Protein 39g



### 1. Cook quinoa

Roughly chop **spinach**. In a small saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15-20 minutes. Stir in **spinach**, then keep covered off heat until ready to serve.



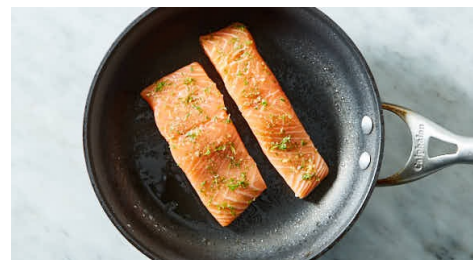
### 4. Cook green beans

Heat **2 teaspoons oil** in a medium nonstick skillet over high until shimmering. Add **green beans**; cook until tender and browned in spots, about 5 minutes. Transfer to a bowl; season with to taste with **salt** and **pepper**. Cover to keep warm.



### 2. Prep ingredients

Finely grate **¼ teaspoon lemon zest** into a small bowl. Pick **2 tablespoons dill fronds** from stems; finely chop 1 tablespoon. Keep remaining dill whole; discard stems. Add **chopped dill** to bowl with zest and season with **salt** and **pepper**. Trim stem ends of **green beans**.



### 5. Sear salmon

Pat **salmon** dry. Season skin side with **salt**. Season flesh side only with **lemon-dill rub**. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Reduce heat to medium; add salmon fillets, skin side down. Using the back of a spatula, press each fillet firmly in place for 10 seconds.



### 3. Make lemon dressing

Squeeze **1 tablespoon lemon juice** into a 2nd small bowl. Whisk in **2 tablespoons oil** and season to taste with **salt** and **pepper**.



### 6. Finish salmon & serve

Continue to cook **salmon**, occasionally pressing gently on fillets, until skin is browned and very crisp, about 4 minutes. Flip **salmon**, and cook until just medium, 30-60 seconds more.

Transfer **salmon** to plates and serve with **quinoa** and **green beans**. Spoon **lemon dressing** over top. Garnish with **remaining whole dill fronds**. Enjoy!