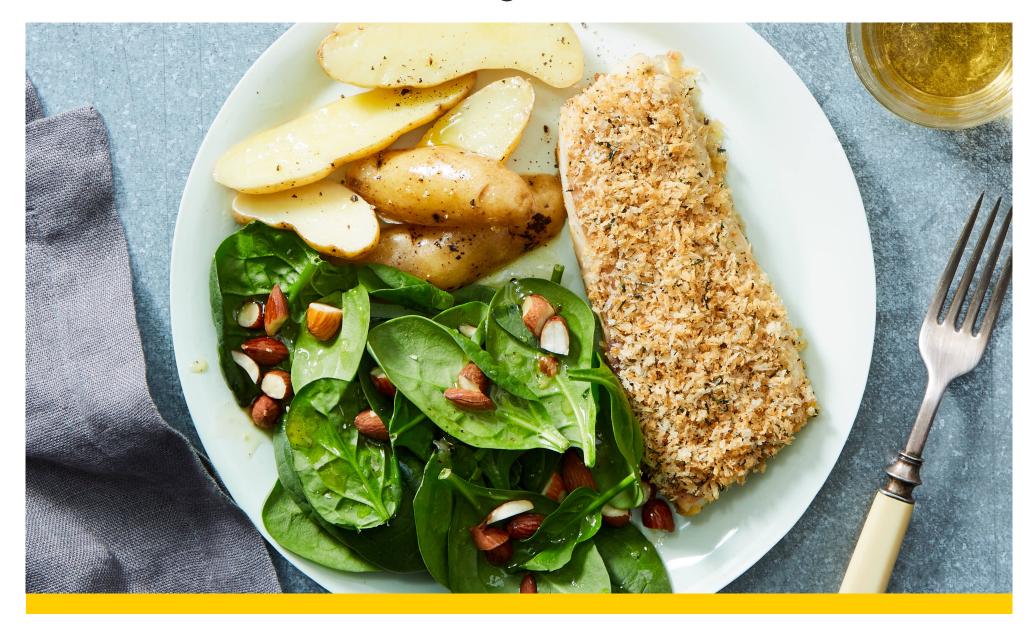
MARLEY SPOON



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

- ½ lb fingerling potatoes
- 1 lemon
- ¼ oz fresh thyme
- 1 oz panko ⁴
- 10 oz pkg tilapia 1
- 1 oz roasted almonds ³
- 5 oz baby spinach
- ¼ oz Dijon mustard

What you need

- kosher salt & ground pepper
- butter ²
- · 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 550kcal, Fat 32g, Carbs 36g, Protein 37g



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 filet, 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.



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.



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).



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!