



Salmon & Tomato Foil Packets

with Charred Broccoli & Chimichurri



30min



2 Servings

Chimichurri—as fun to say as it is to eat—is a fresh, vibrant sauce made from finely chopped parsley and cilantro, garlic, vinegar, and spices. It's a punchy, herbaceous contrast to a rich fish, like salmon— which is delicately roasted in foil packets in this recipe. If you don't have foil, parchment paper works just as well.

What we send

- ½ lb broccoli crowns
- 4 oz tomatoes
- 1 oz scallions
- 2 mini French rolls ¹
- 10 oz salmon fillets ⁴
- 4 oz chimichurri sauce

What you need

- olive oil
- kosher salt & pepper

Tools

- aluminium foil
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 24g, Carbs 41g, Proteins 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Halve **tomato**, then thinly slice into half-moons. Trim **scallions**, then thinly slice, keeping dark greens separate.



2. Prep hasselback rolls

Without cutting all the way through, slice **rolls** crosswise at ½-inch intervals. Brush pockets lightly with **oil**, then stuff with **half of the dark scallion greens**. Season with **a pinch of salt**.



3. Make salmon packets

Lay out 2 (12-inch) sheets of aluminum foil. Drizzle the center of each with **oil**. Place **salmon**, skin side down, on each sheet, then drizzle each with **oil** and season with **salt** and **pepper**. Top each fillet with **tomatoes** and **remaining scallion dark greens**. Fold edges of each sheet up and crimp to make a well-sealed, loose packet with the seam on top.



4. Roast broccoli & salmon

On a rimmed baking sheet, drizzle **broccoli** with **oil**; season with **a pinch of salt**. Push to one side of the baking sheet, spreading into a single layer. Sprinkle with **scallion whites and light greens**. Add **salmon packets** to empty side of baking sheet. Roast on center oven rack until broccoli is lightly charred and salmon is sizzling in foil and nearly cooked through, 9-10 minutes.



5. Toast hasselback rolls

Add **hasselback rolls** to baking sheet with **salmon packets** and **broccoli**. Bake on center oven rack until rolls are toasted, salmon is cooked through, and broccoli is charred on the bottom, about 3 minutes more.



6. Finish & serve

Let **salmon packets** rest for 1 minute. To avoid contact with steam, use a knife and fork to open foil packets, then carefully cut a slit along each top. Spoon **salmon, tomatoes, and any juices** onto plates, leaving salmon skin behind. Serve **broccoli** and **hasselback rolls** alongside, with **chimichurri sauce** for dipping or drizzling. Enjoy!