



Pecan-Crusted Salmon & Sweet Potato Fries:

Gastropub at Home



30-40min



2 Servings

Pecans add a nutty crunch to salmon fillets, adding an irresistible layer of texture to the tender fish. Serve with crisp broccoli florets and sweet potato oven fries with a side of garlicky-dill aioli for dipping.

What we send

- 1 sweet potato
- 1 oz pecans ¹⁵
- ½ lb broccoli
- 1 lemon
- 1 oz panko ^{1,6}
- 10 oz salmon fillets ⁴
- garlic
- ¼ oz fresh dill
- 2 oz mayonnaise (use half) ^{3,6}

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater

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), Egg (3), Fish (4), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 67g, Carbs 48g, Proteins 37g



1. Roast sweet potato fries

Preheat oven to 425°F with a rack in the lower third. Scrub **sweet potato**, then cut lengthwise into ½-inch thick slabs; cut each slab into ¼-inch thick sticks. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden brown on the bottom, 12-15 minutes.



4. Roast broccoli & salmon

Flip **potatoes** and push to one side of baking sheet. Add **broccoli** and **salmon**, skin side down, to open side. Divide **seasoned panko** between salmon, spreading over top of each. Drizzle broccoli and salmon with **oil**. Season broccoli with **salt** and **pepper**. Roast on lower oven rack until veggies are tender and browned in spots, and salmon is cooked to medium, 12-13 minutes.



2. Prep broccoli & topping

While **sweet potatoes** roast, trim stem ends from **broccoli**, then cut crowns into 1-inch florets, if necessary. Finely chop **pecans**. Finely grate **½ teaspoon lemon zest** into a shallow bowl, then add **panko**, **pecans**, and **1½ tablespoons oil**; season with **salt** and **pepper**. Rub mixture together with your fingers to combine.



5. Make dill aioli

Meanwhile, finely chop **½ teaspoon garlic**. Finely chop **1 teaspoon dill fronds and stems**. Squeeze **2 teaspoons lemon juice** into a small bowl; cut any remaining lemon into wedges. Add **chopped dill, garlic**, and **half of the mayonnaise** to bowl with lemon juice; stir to combine. Season to taste with **salt** and **pepper**.



3. Prep salmon

Pat **salmon** dry, then season all over with **salt**.



6. Finish & serve

Serve **pecan-crusted salmon** with **broccoli** and **sweet potatoes** alongside. Pass **aioli** on the side for dipping, and **any lemon wedges** for squeezing. Enjoy!