



## Everything-Bagel Salmon

with Creamy Chive Potatoes & Green Beans



30-40min



2 Servings

Despite its name, everything bagel seasoning is a delicious addition to just about any savory dish. Here it becomes a super flavorful garlicky-sesame coating for roasted salmon fillets. We serve the salmon with red potatoes coated in sour cream and fresh chives, and crisp green beans.



## What we send

- 1 shallot
- ½ lb green beans
- ¼ oz fresh chives
- 12 oz red potatoes
- 1 oz sour cream <sup>7</sup>
- 10 oz salmon fillets <sup>4</sup>
- ¼ oz everything bagel seasoning <sup>11</sup>

## What you need

- kosher salt & ground pepper
- butter <sup>7</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- olive oil

## Tools

- small saucepan
- medium nonstick skillet

**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

Fish (4), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810kcal, Fat 56g, Carbs 40g, Proteins 35g



### 1. Prep ingredients

Finely chop **2 tablespoons shallot**. Trim ends from **green beans**. Thinly slice **chives**. Scrub **potatoes**, then cut into ½-inch pieces.



### 2. Cook & season potatoes

Place **potatoes** in a small saucepan. Add with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 5 minutes. Drain potatoes and return to saucepan. Gently stir in **sour cream, chives**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



### 3. Make vinaigrette

In a medium bowl, combine **chopped shallots** and **1½ teaspoons vinegar**. Whisk in **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 4. Cook & dress green beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **green beans** to skillet and season with **salt** and **pepper**. Cook, stirring occasionally, until tender and browned in spots, 4-5 minutes. Transfer to bowl with **vinaigrette** and stir to coat. Wipe out skillet and reserve for step 6.



### 5. Season salmon




Pat **salmon** dry, then season both sides with **salt** and **pepper**. Sprinkle **2 teaspoons everything bagel seasoning** on flesh side only, pressing gently to help seasoning adhere. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering.



### 6. Cook salmon & serve

Add **salmon** to skillet, skin side down (should sizzle), then reduce heat to medium. Press each fillet firmly with a spatula for 10 seconds. Cook, occasionally pressing gently on fillets, until skin is browned and crisp, and salmon is almost cooked through, 5-7 minutes. Flip salmon and cook until just medium, 1-2 minutes. Serve **salmon** with **potatoes** and **green beans** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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