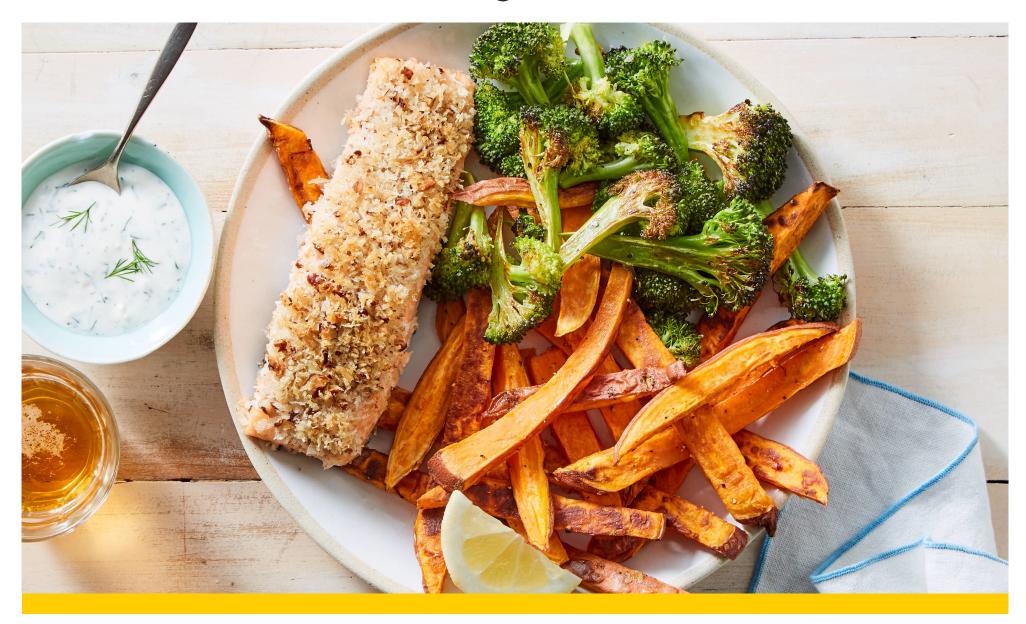
MARLEY SPOON



Crispy Pecan-Crusted Salmon

with Sweet Potato Fries & Dill Aioli





We love topping delicate fish fillets with a rich and crispy topping-it adds textural contrast. Here top salmon with toasted pecans and panko for an irresistible nutty crunch. The fillets roast in the oven alongside sweet potato fries and crisp broccoli florets. A garlicky dill aioli on the side is the perfect creamy dipping sauce. This sheet pan dinner is impressive, plus easy clean-up! It's a win, win.

What we send

- 1 sweet potato
- 1 oz pecans 1
- ½ lb broccoli
- 1 lemon
- 1 oz panko ²
- 10 oz pkg salmon fillets ³
- garlic
- 1/4 oz fresh dill
- 1 oz mayonnaise ^{4,5}

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- · rimmed baking sheet
- microplane or grater

Allergens

Tree Nuts (1), Wheat (2), Fish (3), Egg (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 58g, Carbs 50g, Protein 37g



1. Roast sweet potato fries

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



2. Prep ingredients

Meanwhile, finely chop **pecans**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Finely grate ½ **teaspoon lemon zest** into a shallow bowl, then add **panko**, **pecans**, and 1½ **tablespoons oil**. Season with **salt** and **pepper** and rub with your fingers to combine.



3. Prep salmon

Pat **salmon** dry and season all over with salt



4. Roast broccoli & salmon

Flip **potatoes** and push to one side of baking sheet. Add **broccoli** and **salmon**, skin side down, to other side. Mound **some of the seasoned panko** on top of salmon. Drizzle broccoli and salmon with **oil**. Season broccoli with **salt** and **pepper**. Roast on lower oven rack until potatoes and broccoli are tender and browned in spots, and salmon is cooked through, 12-13 minutes.



5. Make 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. To bowl with lemon juice, stir in chopped dill, garlic, and mayonnaise. Season to taste with salt and pepper.



6. Finish & serve

Place **salmon**, **broccoli**, and **sweet potatoes** on plates. Serve with **aioli** on the side, and with **any lemon wedges** for squeezing over. Enjoy!