

MARLEY SPOON



Roasted Tilapia with Herbed Panko, Potatoes & Spinach Salad

 20-30min  2 Servings

There's a new fish in town, and we're giving it the VIP treatment. Tilapia is a flaky, white fish with a mild flavor. Here, we coat these fillets with an herby panko topping, which gets crisp in the oven. We serve it with baby spinach salad and buttery potatoes for a well-balanced plate.

What we send

- 2 Yukon gold potatoes
- 1 lemon
- 1 pkt Dijon mustard
- ¼ oz fresh thyme
- 1 oz panko breadcrumbs ²
- 10 oz pkg tilapia ³
- 1 oz salted almonds ⁴
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- butter ¹
- olive oil

Tools

- small saucepan
- microplane or grater
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 600kcal, Fat 32g, Carbs 51g, Protein 38g



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**.



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).



3. Toast panko

Pick and finely chop **1 teaspoon thyme leaves**, discarding 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.



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!