



Easy Prep! Sheetpan Salmon

with Roasted Veggies



40min



2 Servings

| This version of the recipe is customized with salmon.

What we send

- 1 zucchini
- 2 russet potatoes
- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 lemon
- 1 oz Castelvetrano olives ¹²
- 1 plum tomatoes
- $\frac{1}{4}$ oz Tuscan spice blend
- 10 oz pkg salmon filets ⁴

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)
- garlic

Tools

- rimmed baking sheet
- microplane or grater

Cooking tip

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Allergens

Fish (4), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1060kcal, Fat 74g, Carbs 60g, Protein 40g



1. Roast veggies

Preheat oven to 425°F with a rack in the lower third.

Halve **zucchini** lengthwise; cut into 1-inch half moons. Cut **potatoes** into 1-inch pieces. Halve **onion** and cut into $\frac{1}{2}$ -inch thick wedges. Toss vegetables with **$\frac{1}{4}$ cup oil** on a rimmed baking sheet. Season with **salt** and **pepper**.

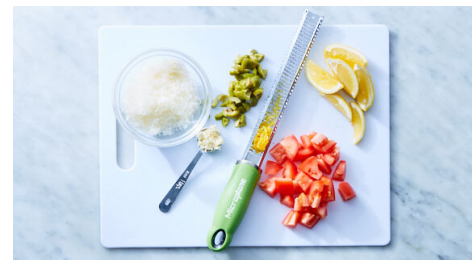
Roast on lower oven rack until browned underneath, about 20 minutes.



4. Roast salmon

Pat **salmon** dry; season with **salt** and **pepper** and rub with **Tuscan spice**.

Flip **veggies** and place fish on top. Drizzle top of fish with **oil**. Return to lower oven rack and roast until fish is cooked through and veggies are browned, 10 minutes more.



2. Prep ingredients

Meanwhile, finely grate **Parmesan**. Zest **half of the lemon** and cut into wedges.

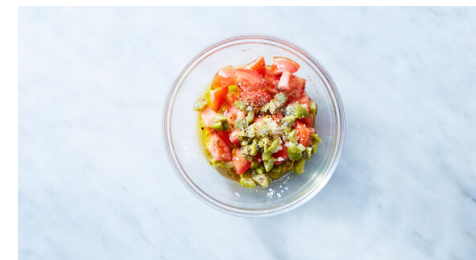
Finely chop **1 teaspoon garlic**. Remove any pits from **olives**, if necessary, and coarsely chop. Cut **tomatoes** into $\frac{1}{2}$ -inch pieces.



5. Finish

Sprinkle **veggies** with **Parmesan** (Optionally, switch oven to broil with a rack in the upper third. Broil until cheese is melted and begins to brown, 2-5 minutes. Watch closely as broilers vary).

Squeeze **some lemon juice** over **salmon** and **veggies** and spoon **olive salsa** over top.



3. Make olive salsa




In a small bowl, combine **olives**, **tomatoes**, **chopped garlic**, **lemon zest**, **3 tablespoons oil**, and **2 teaspoons vinegar**; season to taste with **salt** and **pepper**.



6. Serve

Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**