

DINNERLY



Lemon Butter Salmon with Parmesan Roasted Potatoes

This recipe is customized with salmon.



30-40min



2 Servings

WHAT WE SEND

- 2 russet potatoes
- ¾ oz Parmesan ⁷
- ¼ oz fresh parsley
- 1 lemon
- 10 oz pkg salmon fillets ⁴

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ⁷

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 870kcal, Fat 61g, Carbs 42g, Protein 37g



1. Roast potatoes

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

Scrub **potatoes**; cut into 1-inch pieces. Toss on a rimmed baking sheet with 2 **tablespoons oil**. Season with **salt** and **pepper**. Roast on lower oven rack until tender and browned, about 25 minutes. Flip and return to oven until well crisped and golden, 5–10 minutes more.



2. Prep ingredients & fish

While **potatoes** cook, finely grate **Parmesan**. Finely chop **parsley leaves and tender stems**, removing any large bits of stem. Finely chop 2 **teaspoons garlic**. Finely grate ½ **teaspoon lemon zest**; cut lemon into wedges.

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



3. Cook fish

After **potatoes** have been flipped, heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



4. Make pan sauce

To same skillet off heat, add **chopped garlic, lemon zest**, and 3 **tablespoons butter**. Stir until butter is melted. Stir in **chopped parsley**.



5. Add Parmesan & serve

Remove **potatoes** from oven and toss with **Parmesan** directly on baking sheet. Season to taste with **salt** and **pepper**.

Serve **salmon** with **roasted Parmesan potatoes** alongside. Spoon **lemon-butter pan sauce** over top and pass **lemon wedges** for squeezing, if desired. Enjoy!



6. Add more veggies!

If you're feeling extra hungry, roast some broccoli with the potatoes and serve alongside.