



Grilled Salmon & Tomato-Peach Salad

with Creamy Feta



20-30min



2 Servings

Don't have a grill or grill pan? Preheat your oven to 425°F with a rack in the upper third. Lightly oil a rimmed baking sheet. Add salmon to the prepared baking sheet and roast on the upper oven rack until salmon is just cooked through and opaque, 8-10 minutes.

What we send

- 1 shallot
- 2 peaches
- 2 plum tomatoes
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh mint
- 2 oz feta ⁷
- 10 oz pkg salmon filets ⁴

What you need

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 43g, Carbs 30g, Protein 37g



1. Prep ingredients

Preheat a grill to high, if using. Halve and thinly slice **¼ cup shallot**. Halve **all of the peaches**; remove pits, then cut each half into ½-inch wide wedges. Halve **tomatoes** lengthwise, then cut crosswise into ½-inch wide wedges.



4. Prep salmon

Heat a grill pan over medium-high, if using. Pat **salmon** very dry, then rub with **oil** and season all over with **salt** and **pepper**.



2. Make salad

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Add **sliced shallots, tomatoes, and peaches**; stir gently to combine. Season to taste with **salt** and **pepper**.



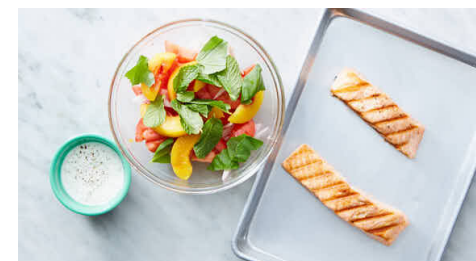
5. Grill salmon

Brush grill grates with **oil**. Add **salmon** to grill or grill pan, skin side up. Cook over medium heat, covered, until lightly charred and medium-rare, about 3 minutes per side (or longer for desired doneness).



3. Make creamy feta

Crumble **feta** into a small bowl and mash with a fork. Stir in **all of the sour cream** and **1-2 tablespoons water** (to reach desired thickness). Season to taste with **salt** and **pepper**.



6. Finish & serve

Tear any large **mint leaves** (discard stems), then stir into **tomato-peach salad**. Serve **salmon** with **creamy feta** and **tomato-peach salad** alongside. Enjoy!