

DINNERLY



BBQ Salmon & Broccoli with One-Pot Cheesy Macaroni



30-40min



2 Servings

Dating is cool, but have you ever eaten an entire pot of cheesy macaroni all on your own? If you have someone special you choose to share with, then go right ahead. We just never liked sharing our BBQ salmon and mac when we were little, so why change things now? We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ¹
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz barbecue sauce
- ¼ oz granulated garlic
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- ½ cup milk ⁷
- olive oil

TOOLS

- small saucepan
- medium ovenproof skillet

ALLERGENS

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

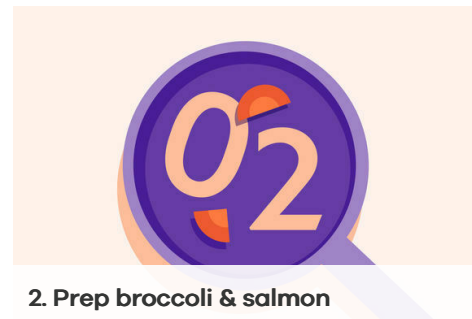
NUTRITION PER SERVING

Calories 930kcal, Fat 51g, Carbs 71g, Protein 50g



1. Cook pasta

Bring a small saucepan of **salted water** to a boil. Add **pasta** to saucepan with boiling water and cook, stirring often to prevent sticking, until al dente, about 9 minutes. Drain in colander; reserve saucepan for step 3.



2. Prep broccoli & salmon

Cut **broccoli** into 1-inch florets, if necessary.

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

Preheat broiler with a rack in the upper third.



3. Make cheese sauce

Melt **1 tablespoon butter** in reserved saucepan over medium-high. Add **1 tablespoon flour** cook, stirring, about 30 seconds. Add **½ cup milk** and bring to a simmer, whisking to incorporate. Remove from heat, then whisk in **cheddar** until melted. Season to taste with **salt, pepper** and **¼ teaspoon granulated garlic**. Cover to keep warm off heat.



4. SALMON VARIATION

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **broccoli** and **a pinch of salt**; cook, stirring, 2–3 minutes. Move to one side of the skillet.

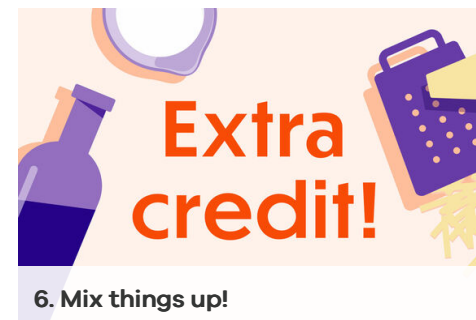
Top open side, add **1 tablespoon oil** and **salmon**, skin-side down; cook until browned on the bottom, about 2 minutes. Brush salmon with **1 tablespoon BBQ sauce**, then flip and brush with remaining.



5. Finish & serve

Broil **salmon and broccoli** on top oven rack until both are lightly charred and salmon is cooked medium, 2–3 minutes (watch closely as broilers vary). Reheat **cheese sauce**, if necessary, then stir in **pasta**. Season with **salt** and **pepper**.

Serve **BBQ salmon** and **broccoli** with **cheesy macaroni** alongside. Enjoy!



6. Mix things up!

Turn your broccoli into a slaw! In a large bowl, whisk vinegar, mayonnaise, and a pinch of sugar; season with salt and pepper. Stir in the chopped broccoli and onion from step 2 along with a handful of dried cranberries. Toss to combine and set aside until ready to serve.