

MARLEY SPOON



Salmon Niçoise

with Arugula, Snap Peas & Potatoes



30-40min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a nonstick skillet over medium-high. Add salmon to the skillet, skin side down, and cook, flipping once, until skin is crisp and salmon is medium-rare, about 3 minutes per side (or longer for desired doneness).

What we send

- ½ lb fingerling potatoes
- 4 oz snap peas
- 1 lemon
- 1 pkt Dijon mustard
- 10 oz pkg salmon filets ²
- 3 oz arugula

What you need

- kosher salt & ground pepper
- 2 large eggs ¹
- olive oil

Tools

- 2 small saucepans
- microplane or grater
- grill or grill pan

Allergens

Egg (1), Fish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 46g, Carbs 28g, Protein 41g



1. Cook potatoes

Scrub **potatoes**, then place in a small saucepan along with enough **salted water** to cover by 1 inch.

Cover and bring to a boil over high heat. Reduce heat to medium-low, uncover and simmer until potatoes are just tender, about 12 minutes.

Drain potatoes, transfer to a plate to cool slightly, then halve potatoes. Set aside until step 6.



4. Prep salad dressing

To bowl with **lemon zest and juice**, whisk in **1 teaspoon Dijon mustard**, **3 tablespoons oil**, and **a few grinds of pepper**. Season to taste with **salt**.

Reserve **2 tablespoons of the dressing** in a small bowl. Set both bowls aside until step 6.



2. Prep ingredients

While **potatoes** boil, bring a second small saucepan of **salted water** to a boil. Trim stem ends from **snap peas**.

Into a medium bowl, finely grate **½ teaspoon lemon zest** and squeeze **1½ tablespoons lemon juice**. Cut any remaining lemon into wedges. Preheat a grill or grill pan to high (see front of recipe card for alternate cooking instructions).



5. Grill salmon

Pat **salmon** very dry, then rub all over with **oil** and season generously all over with **salt** and **pepper**. Brush grill grates with **oil**. Reduce heat to medium-high. Add salmon to grill or grill pan, skin side up, and cook, flipping once, until slightly charred and medium-rare, about 3 minutes per side (or longer if desired).



3. Cook snap peas & eggs

Add **snap peas** to boiling water and cook until bright green but still crisp, about 30 seconds. Remove with a slotted spoon and run under cold water. Transfer to a plate.

Gently add **2 large eggs** to boiling water, then reduce heat to medium and cook for 8 minutes. Drain and rinse under cold water. Once cooled, peel and halve eggs. Set aside for step 6.



6. Assemble salad & serve

To medium bowl with **dressing**, add **arugula**, **potatoes**, and **snap peas**, tossing gently to combine.

Top **salad** with **salmon**, **eggs**, and **a drizzle of the reserved dressing**. Serve with **any lemon wedges** for squeezing over. Enjoy!