

DINNERLY



Grilled Tex-Mex Salmon with Buttery Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. Flaky, tender salmon goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides: grilled corn and fresh tomatoes and cucumbers. We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- 10 oz pkg salmon filets ⁴
- 2 ears of corn
- 2 plum tomatoes
- 1 cucumber

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)
- sugar
- butter ⁷

TOOLS

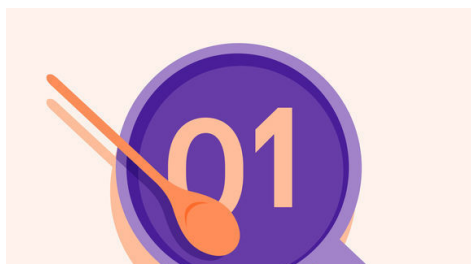
- grill or grill pan

ALLERGENS

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

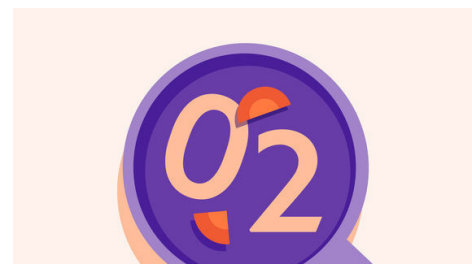
NUTRITION PER SERVING

Calories 740kcal, Fat 51g, Carbs 38g, Protein 35g



1. SALMON VARIATION

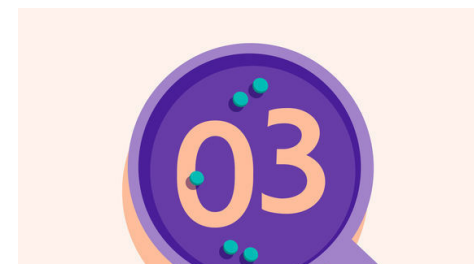
In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoon oil**. Rub all over **salmon**, then season with **salt**. Set aside at room temperature to marinate.



2. Prep ingredients

Place **2 tablespoons butter** in a small bowl to soften.

Finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings; rub with **oil** and season with **a pinch each of salt and pepper**. Cut **tomato** and **cucumber** (peel if desired) in half lengthwise, then thinly slice into half moons.

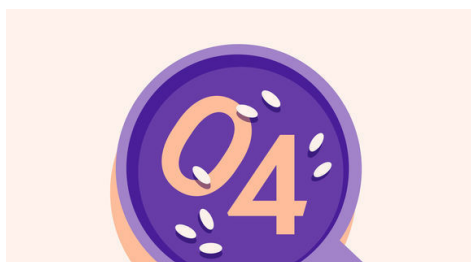


3. Make salad & butter

Preheat a grill or grill pan to high.

In a medium bowl, whisk together ½ **teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**.

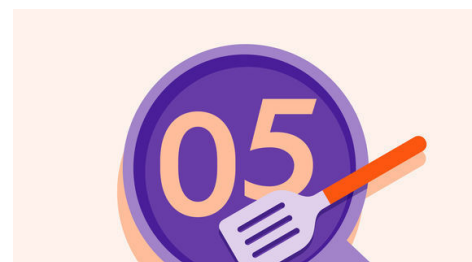
To bowl with **softened butter**, add **remaining chopped garlic** and **a pinch each of salt and pepper**; mash with a fork to combine.



4. Grill salmon & corn

Reduce grill or grill pan to medium-high heat. Add **salmon** to one side of grill or grill pan and cook until lightly charred and cooked medium, 3–4 minutes per side.

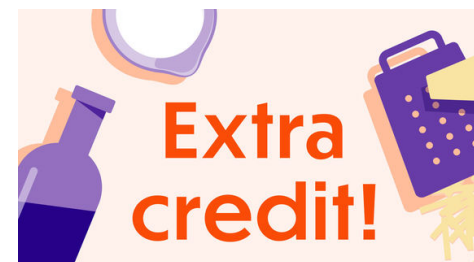
Add **corn** to other side of grill (in batches, if necessary) and cook, turning occasionally, until corn is warmed through and slightly charred in spots, 8–10 minutes total.



5. Finish & serve

Divide **corn** between serving plates, let corn cool slightly, then spread with **garlic butter**.

Serve **salmon** with **corn** and **tomato salad** alongside. Drizzle with **any remaining dressing**, if desired. Enjoy!



6. No grill, no problem!

Preheat broiler with top oven rack 6 inches from heat source. On a rimmed baking sheet, add salmon to one side and corn to the other side (in batches if necessary). Cook salmon until fish easily flakes, 3–4 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes total.