

DINNERLY



Chimichurri Salmon with Oven Fries

 30-40min  2 Servings

Abbott and Costello. Bert and Ernie. Salmon and chimichurri. These duos are famous for a reason, but our version of the latter is especially iconic because we made it as easy as can be. Bake the fries, cook the salmon, and drizzle on that refreshing, tangy chimichurri sauce. You're done! We've got you covered!

WHAT WE SEND

- ¼ oz fresh parsley
- ¼ oz fresh cilantro
- 2 potatoes
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

ALLERGENS

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 55g, Carbs 41g, Protein 34g



1. Make chimichurri

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Finely chop **parsley and cilantro leaves and stems**. Finely grate ¼ **teaspoon garlic** into a small bowl. Add **chopped parsley and cilantro, 3 tablespoons oil, and 1 teaspoon vinegar**; stir to combine. Season to taste with **salt and pepper**.



4. SALMON VARIATION

When **fries** are halfway done, pat **salmon** dry; season with **salt and pepper**.

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.



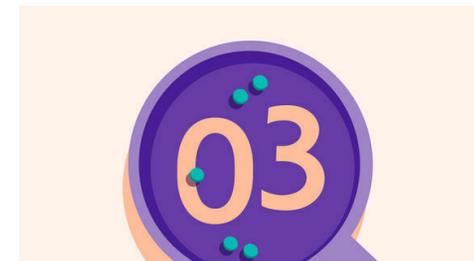
2. Prep oven fries

Scrub **potatoes**, then cut lengthwise into ¼-inch fries.



5. Serve

Serve **salmon** with **chimichurri sauce** spooned over top and **oven fries** alongside. Enjoy!



3. Roast oven fries

In a large bowl, toss **fries** with 1½ **tablespoons oil** and a **pinch each of salt and pepper**.

Carefully transfer to preheated baking sheet. Roast on lower oven rack until tender and golden brown, flipping halfway through cooking time, about 30 minutes.



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.