

# DINNERLY



## Salmon Piccata with Roasted Potatoes

Parsley, Lemon & Capers



30-40min



2 Servings

Lemon and capers and parsley, oh my! Piccata sauce comes together with a little help from its friends—butter and garlic—and is then spooned overtop simply seared salmon and deeply roasted potatoes. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- ¼ oz Italian seasoning
- 1 lemon
- ¼ oz fresh parsley
- ½ lb pkg sirloin steak
- 1 oz capers

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- unsalted butter <sup>1</sup>

### TOOLS

- parchment paper
- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 650kcal, Fat 41g, Carbs 44g, Protein 29g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into 1-inch pieces. On a parchment-lined rimmed baking sheet, toss potatoes with **1 tablespoon oil** and **1 tablespoon Italian seasoning**; season with **salt** and **pepper**. Roast on lower oven rack until deeply browned and tender, stirring halfway through, 30–35 minutes.



#### 2. Prep ingredients

Meanwhile, finely chop **1 large garlic clove**. Finely grate **half of the lemon zest** and squeeze **1 tablespoon juice**, keeping separate. Pick **parsley leaves** from stems and finely chop; discard stems.

Pat **salmon** dry. Season all over with **salt** and **pepper**.



#### 3. Cook salmon

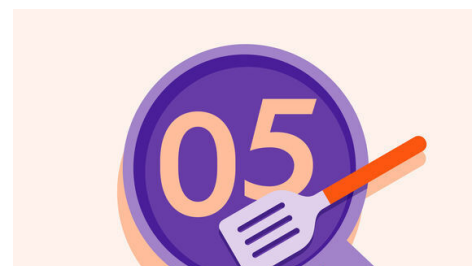
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **salmon**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip and cook until just medium, about 1 minute more.



#### 4. Make sauce

Transfer **salmon** to a plate; loosely cover with aluminum foil to keep warm, if desired.

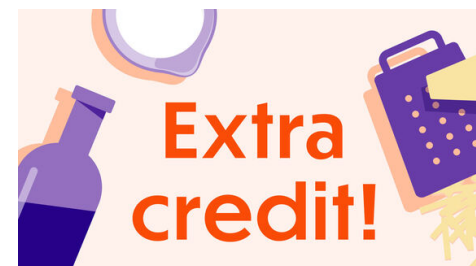
Add **garlic** to remaining oil in skillet; cook until fragrant, about 30 seconds. Add **capers, lemon zest and juice**, and **½ cup water**. Bring to a simmer over high heat, scraping up any browned bits from bottom of skillet. Cook until sauce is reduced by half, 1–2 minutes.



#### 5. Finish & serve

Off heat, whisk **2 tablespoons butter** into sauce until creamy and fully combined. Season **sauce** to taste with **salt** and **pepper**. Stir in **parsley**.

Serve **salmon** and **potatoes** with **piccata sauce** spooned over top. Enjoy!



#### 6. Perfect pan sauce!

Whisking cold butter into the hot caper and lemon mixture ensures that the butter emulsifies the sauce. If the sauce separates and doesn't coat the back of a spoon, add a splash of water and return to a simmer over medium heat. Whisk to redistribute the butter and soon you'll have the silkiest pan sauce in the history of piccatas!