



Quinoa-Veggie Hummus Bowl with Salmon

Developed by Our Registered Dietitian



30-40min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. This bowl is packed with fiber and protein thanks to tender salmon, crispy chickpeas & fluffy quinoa. It's also packed with—you guessed it—flavor! The quinoa is tossed in an herby oregano oil, while the veggies get the marinade treatment. Creamy hummus and fresh dill are just the cherry on top. We've got you covered!

WHAT WE SEND

- 3 oz tri-color quinoa
- 15 oz can chickpeas
- 1 green bell pepper
- 8 oz pkg salmon filets ⁴
- 1 plum tomato
- ¼ oz fresh dill
- ¼ oz dried oregano
- 4 oz hummus ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or vinegar of your choice) ¹⁷
- sugar
- garlic

TOOLS

- medium saucepan
- rimmed baking sheet
- microwave

ALLERGENS

Fish (4), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 52g, Carbs 69g, Protein 45g



1. Cook quinoa & prep

Preheat broiler with a rack 6 inches from heat. In a medium saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Keep covered, off heat.

Drain and rinse **chickpeas**. Cut **peppers** into 1-inch pieces. Pat **salmon** dry; season with **salt** and **pepper**.



4. Make oregano oil

Finely chop **1 teaspoon garlic**. Add to a small microwave-safe bowl along with **1 teaspoon oregano** and **2 tablespoons oil**; season with **salt** and **pepper**. Microwave on high until fragrant and sizzling, about 1 minute.



2. SALMON VARIATION

Add **chickpeas** to a rimmed baking sheet and pat dry with paper towels; push to one side of sheet. Add **salmon** and **peppers** to open side. Toss each with a **generous drizzle of oil** and a **pinch each of salt and pepper**.

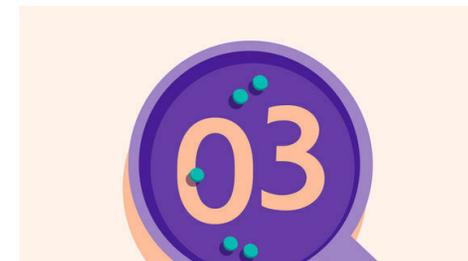
Broil on upper oven rack until salmon is just medium, peppers are charred in spots, and chickpeas are deeply golden, 7–10 minutes (watch closely as broilers vary).



5. Finish & serve

Transfer **broiled peppers** to bowl with **marinated tomatoes**; toss to combine. Transfer **broiled chickpeas** to saucepan with **quinoa**. Add **oregano oil**; fluff with a fork to combine.

Serve **chickpeas and quinoa** with **broiled salmon** and **marinated peppers & tomatoes**. Dollop **hummus** alongside and sprinkle with **remaining dill**. Enjoy!



3. Marinate tomatoes

Core **tomato**, then cut into 1-inch pieces. Finely chop **dill fronds and stems**.

In a medium bowl, toss tomatoes with **1 teaspoon vinegar**, **half of the dill**, and a **pinch each of salt, sugar, and pepper**.



6. Carbo load!

Serve this dish with pita bread alongside or turn it into a sandwich.