

MARLEY SPOON



Roasted Salmon & Garlic Broccoli

with Delicata Squash Gratin



30-40min



2 Servings

Dill and garlic come together and make the perfect flavor pairing to top tender roasted salmon fillets. We serve the flaky fish alongside creamy delicata squash gratin and crisp-tender broccoli. A delicious and nutritious meal—packed with flavor.

What we send

- 2 (¾ oz) Parmesan ²
- 1 delicata squash
- garlic
- ½ lb broccoli
- 10 oz pkg salmon filets ¹
- ¼ oz fresh dill

What you need

- butter ²
- olive oil
- kosher salt & ground pepper
- all-purpose flour ³
- 1¼ c milk ²

Tools

- box grater
- rimmed baking sheet
- medium ovenproof skillet

Allergens

Fish (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 53g, Carbs 37g, Protein 46g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds.

Coarsely grate **all of the Parmesan** on the large holes of a box grater. Halve **squash** lengthwise, scoop out and discard seeds, and cut crosswise into ½ inch thick half-moons. Finely chop **½ teaspoon garlic**. Place **1 tablespoon butter** in a small bowl to soften until step 6. Cut **broccoli** into 1-inch florets.



4. Bake gratin

Whisk **half of the Parmesan** into **sauce**; cook, whisking, until cheese is melted, 1-2 minutes. Season to taste with **salt** and **pepper**. Arrange **squash** in same skillet, pushing it down to submerge in the sauce. Sprinkle with remaining Parmesan to cover. Bake on upper oven rack until squash is tender when pierced with a fork and top of gratin is browned in spots, 10-12 minutes.



2. Roast squash

On a rimmed baking sheet, toss **squash** with **2 teaspoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until squash is slightly tender and lightly golden around edges, 9-11 minutes. Transfer to a plate. Preheat same baking sheet on lower oven rack until step 5.



5. Roast broccoli & salmon

Pat **salmon** dry. On the preheated baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt** and **pepper**. Push broccoli to one side of the sheet. Place salmon, skin side down, on other side. Drizzle salmon with **oil**; season with **salt** and **pepper**. Roast on lower rack until broccoli is tender and browned in spots, and salmon is cooked to medium, 6-8 minutes.



3. Make bechamel sauce

Heat **1 tablespoon butter** in a medium ovenproof skillet (preferably nonstick) over medium-high. Whisk in **1 tablespoon flour**. Cook, whisking constantly, until slightly thickened, about 1 minute. Whisk in **1¼ cups milk**; cook, whisking constantly, until sauce thickens enough to coat the back of a spoon, about 3 minutes. Remove from heat.



6. Finish & serve

Meanwhile, coarsely chop **1 teaspoon of the dill leaves and stems** (save rest for own use). Add **chopped dill and garlic** to bowl with **softened butter**, and season with **salt** and **pepper**; using a fork, mash to combine. Place **salmon** on plates and brush with **dill-garlic butter**. Serve **salmon** with **broccoli** and **delicata squash gratin** alongside. Enjoy!