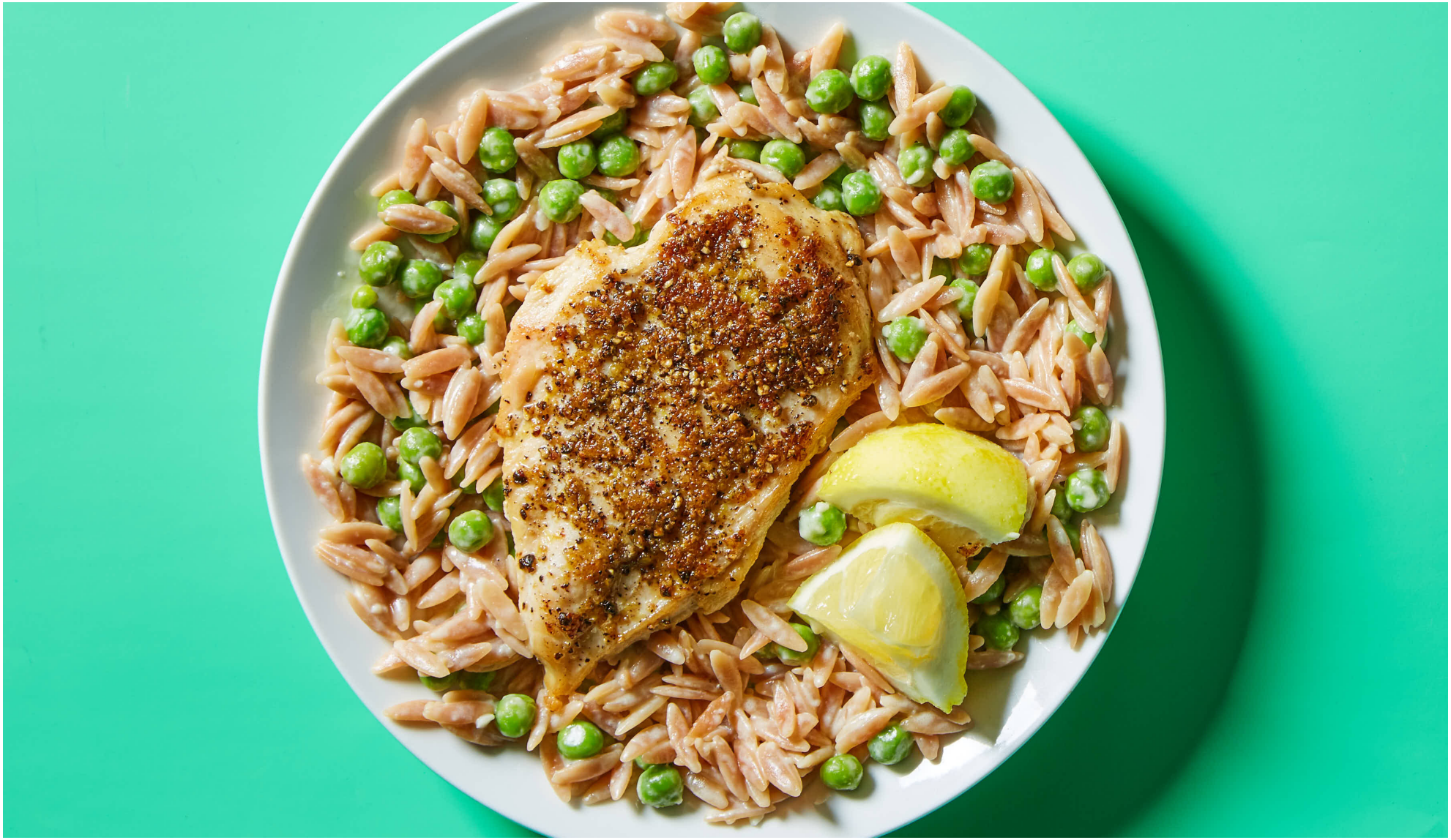
DINNERLY



Lemon-Pepper Salmon

with Creamy Orzo & Peas

20-30min 2 Servings

We all love that classic pantry staple known as lemon pepper. So much in fact, it inspired us to create a freshened up version loaded with lemon zest and a generous dose of coarsely cracked pepper. The lemon-peppery kick pairs perfectly with creamy orzo and sweet green peas. We've got you covered!

WHAT WE SEND

- 3 oz orzo [1]
- ¾ oz Parmesan [7]
- 1 lemon
- 8 oz pkg salmon filets [4]
- 1 oz cream cheese [7]
- 5 oz peas

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 36g, Carbs 40g, Protein 35g

1. Toast orzo

Roughly chop **1 teaspoon garlic**.

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **orzo** and cook until golden brown, 2–3 minutes. Add chopped garlic and cook until just fragrant, about 30 seconds.

2. Cook orzo

To saucepan with **orzo**, add **1¼ cups water** and **½ teaspoon salt**. Cover and bring to a boil. Reduce heat to low. Simmer, covered, until orzo is tender and liquid is mostly evaporated, about 18 minutes. Cover to keep warm off heat.

3. Prep ingredients

Finely grate **Parmesan**, if necessary. Finely grate **lemon zest** and squeeze **2 teaspoons juice**, keeping separate. Cut remaining lemon into wedges.

In a small bowl, combine **lemon zest** and **½ teaspoon each of salt and pepper**, rubbing together with fingers to incorporate.

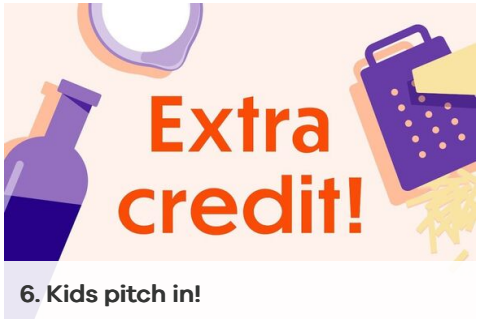
4. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Coat flesh sides with **lemon-pepper mixture**. Heat **1 tablespoon oil** in a medium 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, 4–5 minutes. Flip and cook until medium, about 1 minute more.

5. Finish orzo & serve

Return saucepan with **orzo** to medium-low heat. Add **cream cheese, Parmesan, peas**, and **lemon juice**. Stir until cheese is fully combined and peas are heated through, 2–3 minutes. Season to taste with **salt** and **pepper**.

Serve **lemon pepper salmon** and **orzo** with **lemon wedges** alongside. Enjoy!



6. Kids pitch in!

Making the lemon-pepper mixture is the perfect job for a sous-chef of any age. Have them zest the lemon and crack the pepper.