

DINNERLY



Garlic-Butter Salmon with French Fries & Spinach Salad

 30-40min  2 Servings

Sometimes a simple salmon dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted salmon from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 8 oz pkg salmon filets ⁴
- ¼ oz granulated garlic
- 5 oz baby spinach
- 2 oz balsamic vinaigrette

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 780kcal, Fat 52g, Carbs 52g, Protein 30g



1. Roast french fries

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

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**.

Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



4. Make garlic butter

Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat salmon, until butter is melted, about 30 seconds. Off heat, stir in **scallions**; season to taste with **salt and pepper**.



2. Prep ingredients

Meanwhile, trim ends from **scallions** and thinly slice. Cut **tomato** into ½-inch pieces.

To a medium bowl, add **balsamic vinaigrette** and **tomatoes**, stirring to coat; set aside to marinate until step 5.



5. Finish & serve

Generously season **fries** with **salt and pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes**, tossing to coat.

Serve **garlic-butter salmon** with **french fries** and **spinach salad**. Spoon **pan sauce** over top. Enjoy!



3. SALMON VARIATION

Pat **salmon** dry and season all over with **salt and pepper**. 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 just medium, about 1 minute more.



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.