



Lemon-Dill Trout & Quinoa

with Spinach & Charred Green Beans



20-30min



2 Servings

Fresh and flavorful—our two favorite words when it comes to dinner. Lemon and dill are a powerhouse combination, especially when paired with lean steelhead trout. We complete the plate with protein-packed quinoa and charred green beans for a well-balanced bite, brimming with flavor and good for you ingredients.

What we send

- 5 oz baby spinach
- 3 oz tri-color quinoa
- 1 lemon
- ¼ oz fresh dill
- ½ lb green beans
- 10 oz pkg steelhead trout filets ⁴

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Cooking tip

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 34g, Carbs 44g, Protein 40g



1. Cook quinoa

Roughly chop **spinach**. In a small 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. Stir in **spinach**, then keep covered off heat until ready to serve.



4. Cook green beans

Heat **2 teaspoons oil** in a medium nonstick skillet over high until shimmering. Add **green beans**; cook until tender and browned in spots, about 5 minutes. Transfer to a bowl; season with to taste with **salt** and **pepper**. Cover to keep warm.



2. Prep ingredients

Finely grate **¼ teaspoon lemon zest** into a small bowl. Pick **2 tablespoons dill fronds** from stems; finely chop 1 tablespoon. Keep remaining dill whole; discard stems. Add **chopped dill** to bowl with zest and season with **salt** and **pepper**. Trim stem ends of **green beans**.



3. Make lemon dressing

Squeeze **1 tablespoon lemon juice** into a 2nd small bowl. Whisk in **2 tablespoons oil** and season to taste with **salt** and **pepper**.



5. Sear trout

Pat **trout** dry. Season skin side with **salt**. Season flesh side only with **lemon-dill rub**. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Reduce heat to medium; add trout fillets, skin side down. Using the back of a spatula, press each fillet firmly in place for 10 seconds.



6. Finish trout & serve

Continue to cook **trout**, occasionally pressing gently on fillets, until skin is browned and very crisp, about 4 minutes. Flip **trout**, and cook until just medium, 30-60 seconds more.

Transfer **trout** to plates and serve with **quinoa** and **green beans**. Spoon **lemon dressing** over top. Garnish with **remaining whole dill fronds**. Enjoy!