

# DINNERLY



## Pastrami Crusted Salmon with Everything Bagel Baked Potato

 20-30min  2 Servings

We heart New York so much, we had to bring together two of the city's signature flavors onto one plate. Tender salmon gets the pastrami spice treatment, along with a pat of pastrami butter for good measure. Then we put a twist on the classic baked potato with a healthy dose of everything bagel seasoning. Just another delicious day in the Big Apple. We've got **594** you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- ¼ oz pastrami spice blend
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz everything bagel seasoning <sup>11</sup>
- 10 oz pkg salmon filets <sup>4</sup>

## WHAT YOU NEED

- unsalted butter <sup>7</sup>
- kosher salt & ground pepper
- neutral oil

## TOOLS

- microwave
- medium nonstick skillet
- rimmed baking sheet

## COOKING TIP

No microwave? Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack; bake until soft and easily pierced through the center, 45–60 mins.

## ALLERGENS

Fish (4), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 780kcal, Fat 49g, Carbs 46g, Protein 36g



### 1. Microwave potatoes

Cut **2 tablespoons butter** into ½-inch pieces; place in a small bowl and let soften at room temperature.

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip and continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



### 4. Broil potatoes

Meanwhile, preheat broiler with a rack in the upper third. Place **cooked potatoes** on a rimmed baking sheet and broil until skin is crisp, 2–3 minutes per side (watch closely as broilers vary).



### 2. Prep ingredients

While **potatoes** cook, trim ends from **scallions**, then thinly slice, keeping dark greens separate.

To bowl with **softened butter**, add **scallion whites and light greens** and **2 teaspoons pastrami spice**; using a fork, mash to combine. Season to taste with **salt** and **pepper**.

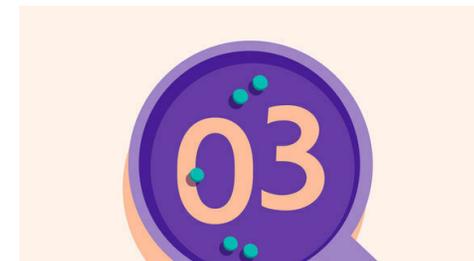
Pat salmon dry. Season all over with **remaining pastrami spice** and a **pinch** each of **salt** and **pepper**.



### 5. Finish potatoes & serve

Carefully split **potatoes** in half lengthwise. Top with a **pat of plain butter**, if desired; sprinkle with **salt** and **pepper**. Top with **sour cream**, **scallion dark greens**, and **everything bagel seasoning**.

Serve **pastrami crusted salmon** with **baked potatoes** alongside. Enjoy!



### 3. SALMON VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned, very crisp, and fish is almost cooked through, about 5 minutes. Flip; cook until just medium, about 1 minute. Transfer to cutting board.



### 6. Add some greens

Lighten up this meal with a fresh salad made with torn lettuce leaves, diced tomatoes, and cucumbers! For a quick vinaigrette, just stir together olive oil, vinegar, salt, and pepper.