

MARLEY SPOON



Grilled Wild Salmon & Tomato-Peach Salad

with Creamy Feta

 20-30min  2 Servings

Don't have a grill or grill pan? Preheat your oven to 425°F with a rack in the upper third. Lightly oil a rimmed baking sheet. Add wild salmon to the prepared baking sheet and roast on the upper oven rack until salmon is just cooked through and opaque, 8-10 minutes.

What we send

- 1 shallot
- 2 peaches
- 2 plum tomatoes
- 2 oz feta ⁷
- 2 (1 oz) sour cream ⁷
- 10 oz pkg wild-caught sockeye salmon ⁴
- ¼ oz fresh mint

What you need

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

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

Nutrition per serving

Calories 540kcal, Fat 31g, Carbs 30g, Protein 40g



1. Prep ingredients

Preheat a grill to high, if using.

Halve and thinly slice **¼ cup shallot**. Halve **peaches**; remove pits, then cut into ½-inch wide wedges. Halve **tomatoes** lengthwise, then cut into ½-inch wide wedges.



2. Make salad

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Add **shallots, tomatoes, and peaches**; stir gently to combine. Season to taste with **salt** and **pepper**.



3. Make creamy feta

Crumble **feta** into a small bowl and mash with a fork. Stir in **all of the sour cream** and **1 tablespoon water** at a time until desired consistency. Season to taste with **salt** and **pepper**.



4. Prep wild salmon

Heat a grill pan over medium-high, if using.

Pat **salmon** very dry, then rub with **oil** and season all over with **salt** and **pepper**.



5. Grill salmon

Brush grill grates with **oil**. Add **salmon** to grill or grill pan, skin-side up. Cook over medium heat, covered, until lightly charred and medium-rare, about 3 minutes per side (or longer for desired doneness).



6. Finish & serve

Pick and tear any large **mint leaves**; discard stems. Stir into **tomato-peach salad**.

Serve **salmon** with **creamy feta** and **tomato-peach salad**. Enjoy!