

# MARLEY SPOON



## Chimichurri Salmon & Eggs

with Roasted Potatoes



30-40min



2 Servings

No pub open? No problem! We're bringing breakfast for dinner to your table, but we're making it fancy! This hearty plate has it all—tender salmon, fried eggs, roasted potatoes, and an herbaceous, tangy chimichurri sauce to balance the richness.

## What we send

- 2 potatoes
- 1 bell pepper
- 1 red onion
- 1 lime
- 10 oz pkg salmon filets <sup>4</sup>
- 2 (2 oz) chimichurri sauce

## What you need

- kosher salt & ground pepper
- olive oil
- 2 large eggs <sup>3</sup>

## Tools

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

## Allergens

Egg (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 75g, Carbs 60g, Protein 44g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut crosswise into 1/2-inch strips. Halve and thinly slice **all of the onion** crosswise. Finely grate **all of the lime zest** into a small bowl. Cut lime into wedges.



### 4. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Brush off any marinade from **salmon**. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate. Wipe out skillet.



### 2. Marinate salmon

In a medium bowl, toss **salmon** with **2 tablespoons chimichurri**; set aside to marinate until step 4. Add **2 teaspoons salt** to bowl with **lime zest**; set aside until step 6. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until just tender, about 15 minutes.



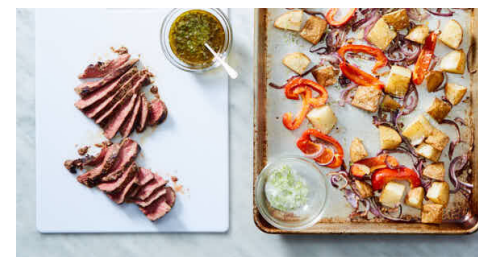
### 5. Fry eggs

Heat **1 tablespoon oil** in a same skillet over medium-high. Crack in **2 large eggs**. Cover and cook until whites are just set and yolks are runny, about 3 minutes. Season with **salt** and **pepper**.



### 3. Roast veggies

Toss **peppers and onions** with **1 tablespoon oil**. Remove **potatoes** from oven; carefully add peppers and onions to baking sheet with potatoes. Return to oven and roast until veggies are charred and potatoes are golden, 20-25 minutes more.



### 6. Finish & serve

Carefully toss **roasted vegetables** with **some of the lime salt**. Serve **salmon** with **remaining chimichurri** and a **fried egg** on top with **roasted veggies** and **lime wedges** alongside. Enjoy!