

# MARLEY SPOON



## Crispy-Skinned Wild Salmon

with Horseradish Cream & Blistered Snap Peas



ca. 20min



2 Servings

Crispy salmon skin is a goal of chefs worldwide—we make it easy by broiling the wild salmon to achieve maximum crispiness! Alongside, we blister sweet snap peas, then toss them with crisp red radishes and fresh mint. A bright and zesty horseradish cream perks up the rich salmon, and a garlicky couscous on the side soaks up all the flavors.

## What we send

- 4 oz snap peas
- 1 radish
- ¼ oz fresh mint
- 1 lemon
- garlic
- 3 oz couscous <sup>1</sup>
- 10 oz pkg wild-caught sockeye salmon <sup>4</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- 1 oz horseradish <sup>6,17</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- small saucepan
- rimmed baking sheet

## Cooking tip

For the crispiest salmon skin, we make sure to pat the skin completely dry before seasoning. If not, it will steam instead of crisp!

## Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 600kcal, Fat 31g, Carbs 44g, Protein 40g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Trim ends from **snap peas**. Thinly slice **radishes**. Pick and tear **mint leaves**; discard stems. Crush **1 medium garlic clove**.

Into a small bowl, finely grate **zest from half of the lemon** and **half of a medium garlic clove**; set aside until step 5.



### 4. Broil salmon & snap peas

Broil on top rack until **salmon skin** is golden brown and crispy and **snap peas** are blistered and browned in spots, rotating baking sheet halfway through cooking, 5-7 minutes total (watch carefully as broilers vary).



### 2. Cook couscous

In a small saucepan, heat **1 tablespoon oil and garlic clove** over medium. Cook until garlic is light golden brown. Add **½ cup water** and **½ teaspoon salt**; bring to a boil. Add **couscous**; cover and remove from heat. Let stand 5 minutes. Uncover; add **1 teaspoon lemon juice** and drizzle with **2 teaspoons oil**. Fluff couscous with a fork. Season to taste with **salt and pepper**.



### 5. Make horseradish cream

To the bowl with **lemon zest and grated garlic**, stir in **all of the sour cream** and **half of the horseradish**; season to taste with **salt and pepper**.



### 3. Season snap peas & salmon

Meanwhile, on a rimmed baking sheet, toss **snap peas** with **2 teaspoons oil**; season with **salt and pepper**. Arrange in a single layer on edges of baking sheet. Pat **salmon** dry; rub each filet on both sides with **1 teaspoon oil** and season both sides with **salt and pepper**. Place salmon in center of baking sheet, skin side up.



### 6. Finish & serve

Divide **couscous** and **salmon** between plates. Over the **snap peas**, finely grate **remaining lemon zest** and **remaining garlic**. Squeeze **1 teaspoon lemon juice** over top; add **radishes** and **mint leaves**; mix well. Divide **vegetables** between plates. Cut **remaining lemon** into wedges. Serve **horseradish cream** alongside **salmon** with **lemon wedges**. Enjoy!