

MARLEY SPOON



Grilled Wild Salmon & Caper Gremolata

with Venetian-Style Cauliflower Rice



30-40min



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 salmon to prepared baking sheet, skin side down. Roast on upper oven rack until just cooked through and opaque, 8-10 minutes. Transfer salmon to a plate; switch oven to broil. Place squash on the same baking sheet and broil until lightly charred and tender, 3-5 minutes.

What we send

- 1 yellow squash
- ¼ oz fresh parsley
- garlic
- 1 oz capers ¹⁷
- ¼ oz warm spice blend
- 10 oz pkg wild-caught sockeye salmon ⁴
- 12 oz cauliflower rice
- 1 oz sliced almonds ¹⁵
- ½ oz dried currants

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- microwave
- grill or grill pan

Cooking tip

No microwave for step 4? Add almonds to a small skillet. Cook over medium heat, stirring occasionally, until toasted, 1-2 minutes.

Allergens

Fish (4), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 53g, Carbs 35g, Protein 40g



1. Prep ingredients

Cut **squash** on an angle into ½-inch thick rounds; discard ends. Coarsely chop **parsley leaves and stems**. Finely chop **2 teaspoons garlic**.

Transfer **capers** to a small bowl; crush with back of a fork. Stir in **2 tablespoons each of oil and vinegar** and **half each of the chopped parsley and chopped garlic**. Season to taste with **salt and pepper**. Set aside until ready to serve.



4. Toast almonds

Meanwhile, spread **almonds** in a single layer on a plate. Microwave in 1 minute intervals, stirring in between, until toasted, about 2 minutes.



2. Prep salmon

In a medium bowl, combine **remaining chopped garlic, ½ teaspoon warm spice blend, 1 tablespoon oil, and a pinch each of sugar and salt**.

Pat **salmon** dry, add to bowl with marinade, and turn to coat; set aside until step 5.



5. Grill squash & salmon

Heat grill or grill pan to medium-high. In a medium bowl, toss **squash** with **1 tablespoon oil**; season with **salt and pepper**. Add to grill, in batches if necessary; cook until charred and tender, 3-5 minutes per side. Transfer to cutting board. Wipe marinade from **salmon**; transfer to grill, skin side down. Cook until charred and medium rare, 2-3 minutes per side.



3. Broil cauliflower rice

Preheat broiler with a rack in the upper third.

On a rimmed baking sheet, toss **cauliflower rice** with **2 tablespoons oil**; generously season with **salt and pepper**. Spread into a single layer. Broil on upper oven rack, stirring halfway through, until tender and lightly browned in spots, 8-10 minutes (watch closely as broilers vary).



6. Finish & serve

Carefully toss **cauliflower rice** directly on baking sheet with **currants, toasted almonds, and remaining parsley**.

Serve **cauliflower rice** topped with **grilled squash and salmon**. Spoon **caper gremolata** over top. Enjoy!