

DINNERLY



Grilled Salmon & Veggies with Herbed Vinaigrette



30-40min



2 Servings

When it comes to simple grill recipes, it doesn't get any better than this! Onion and zucchini char to sweet perfection alongside tender salmon filets. A flavorful vinaigrette of Dijon mustard, herbs de Provence, and red wine vinegar bring tangy, herby notes to this easy dish. We've got you covered!

WHAT WE SEND

- 1 zucchini
- 1 red onion
- 1 bell pepper
- 10 oz pkg salmon filets ⁴
- ¼ oz herbs de Provence
- ¼ oz steak seasoning
- ¼ oz Dijon mustard

WHAT YOU NEED

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

TOOLS

- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 55g, Carbs 22g, Protein 32g



1. Prep ingredients

Preheat grill to high, if using.

Trim and discard ends from **zucchini**, halve crosswise, then cut lengthwise into ½-inch thick planks. Cut **onion** crosswise into ½-inch thick rounds. Halve **pepper**, remove stem and seeds, then cut into 2-inch wide strips.

Pat **salmon** dry.



4. Grill salmon & veggies

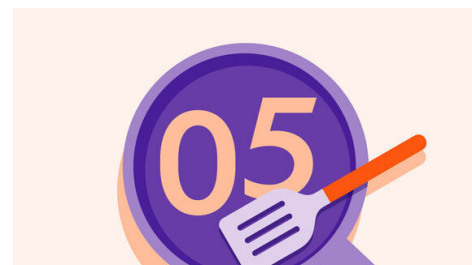
Preheat a grill pan to high, if using. Brush grill grates with oil. Grill **salmon** until well browned and medium, 3–4 minutes per side (or longer for desired doneness). Transfer to a plate to rest for at least 5 minutes.

Grill **vegetables**, flipping occasionally, until charred and tender, 8–12 minutes. Transfer vegetables to bowl with **remaining vinaigrette** and mix to coat.



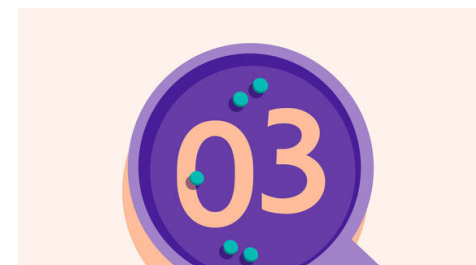
2. Make vinaigrette

In a medium bowl, whisk together **Dijon mustard**, **2 tablespoons vinegar**, **1 tablespoon herbs de Provence**, and **1½ teaspoons sugar**. Gradually whisk in **⅓ cup oil**; season to taste with **salt** and **pepper**.



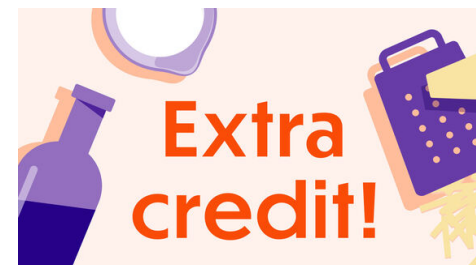
5. Serve

Serve **salmon** alongside **grilled vegetables**. Enjoy!



3. SALMON VARIATION

In a large bowl, toss **vegetables** with **3 tablespoons vinaigrette**; season with **salt** and **pepper**. In a small bowl, toss **salmon** with **steak seasoning** and **2 tablespoons vinaigrette** until evenly coated.



6. Check us out!

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