



## Harissa-Spiced Salmon

with Greek Orzo Salad



30-40min



2 Servings

Harissa is a staple spice blend in North African cooking—and for a good reason—it's delicious! Just a touch spicy and a whole lot of flavor, this blend contains red chili peppers, garlic, and spices. We rub salmon filets with harissa before roasting it in the oven and serve it alongside an orzo salad with goat cheese and crunchy veggies, which adds a cooling side to pair with the subtle harissa heat.



## What we send

- 3 oz orzo <sup>2</sup>
- ¼ oz harissa spice blend
- 10 oz pkg salmon filets <sup>3</sup>
- 1 cucumber
- 2 plum tomatoes
- 2 scallions
- garlic
- 1 pkt seafood broth concentrate <sup>3,4</sup>
- 2 oz feta <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- butter <sup>1</sup>

## Tools

- medium saucepan
- fine-mesh sieve
- medium skillet

## Allergens

Milk (1), Wheat (2), Fish (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

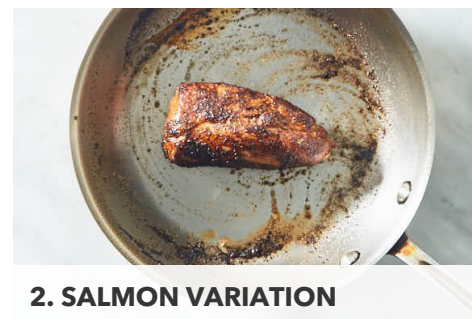
## Nutrition per serving

Calories 740kcal, Fat 44g, Carbs 48g, Protein 41g



### 1. Cook orzo

Bring a medium saucepan of **salted water** to a boil. Add **orzo** to boiling water and cook until al dente, 6-8 minutes. Drain well in a fine-mesh sieve.



### 2. SALMON VARIATION

While **orzo** cooks, in a small bowl, combine **all of the harissa spice blend**, **½ teaspoon salt**, and **a few grinds of pepper**.

Pat **salmon** dry and season all over with **spice rub**.



### 3. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **salmon**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing filets gently, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip and cook until just medium, about 1 minute more. Reserve skillet.



### 4. Prep orzo salad

While **salmon** cooks, trim ends from **cucumber** (peel if desired) and halve lengthwise; thinly slice crosswise into half moons. Cut **tomatoes** into ½-inch pieces. Trim **scallions**, then thinly slice.

In a large bowl, combine cucumbers, tomatoes, ⅔ of the sliced scallions, **2 teaspoons oil**, **1 teaspoon vinegar** and season with **salt** and **pepper**; toss to coat.



### 5. Cook pan sauce

Thinly slice **1 large garlic clove**. Add garlic and **1 teaspoon oil** (if dry) to reserved skillet; heat over medium-high and cook, stirring, until fragrant, about 1 minute. Stir in **broth concentrate** and **½ cup water**. Boil over high heat until reduced to ¼ cup, about 2 minutes. Off the heat, stir in **1 tablespoon butter** and **any juices**. Season to taste with **salt** and **pepper**.



### 6. Finish orzo salad & serve

Crumble **feta cheese** into bowl with **veggies**; add **orzo** and toss to combine. Season to taste with **salt** and **pepper**.

Drizzle **pan sauce** over **salmon** and serve **orzo salad** alongside. Garnish with **remaining sliced scallions**. Enjoy!