

DINNERLY



Roasted Mediterranean Salmon & Potatoes

with Tzatziki & Cucumber-Tomato Salad



40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Our obsession for salmon knows no bounds, so when it comes to this recipe, we're not holding back. We season the salmon with fresh oregano leaves before roasting, then a dollop of our readymade tzatziki makes it complete. Not one, but TWO sides of lemony potatoes and a crisp veggie and feta salad pack even more flavor onto your plate. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 cucumber
- 12 oz grape tomatoes
- 1 lemon
- ¼ oz fresh oregano
- 10 oz pkg salmon filets⁴
- 2 oz feta⁷
- 4 oz tzatziki^{7,15}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- microwave
- microplane or grater
- rimmed baking sheet

ALLERGENS

Fish (4), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 60g, Carbs 63g, Protein 42g



1. Prep potatoes

Preheat oven to 425°F with a rack in the upper third.

Scrub **potatoes** and prick all over with a fork. Rub with **oil** and season with **salt** and **pepper**. Place on a plate and microwave on high for 5 minutes; flip and microwave until soft and easily pierced with a knife, 3–5 minutes more. Set aside until cool enough to handle, then cut into 1½-inch pieces.



4. Cook salmon

Flip **potatoes**; push to one side of baking sheet. Place **salmon**, skin-side down, on open side. Scatter **remaining lemon wedges** alongside. Bake on upper oven rack until salmon is medium and potatoes are crispy, 10–12 minutes.

Sprinkle **lemon zest** over potatoes.



2. Prep ingredients

Meanwhile, cut **cucumbers** into ½-inch pieces. Halve **grape tomatoes**. Grate ½ **teaspoon lemon zest**. Cut **lemon** into 6 wedges. Squeeze 2 wedges into a medium bowl; set aside for step 5.

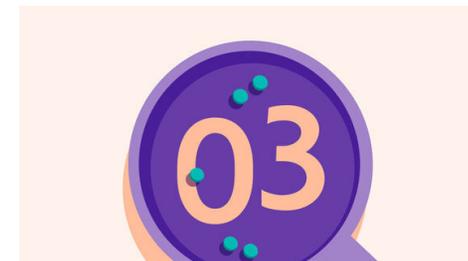
Pick **oregano leaves** from stems and coarsely chop; discard stems. In a small bowl, add **oregano**, **1 tablespoon oil**, ½ **teaspoon salt**, and **a few cracks of pepper**; stir into a coarse paste.



5. Make salad & serve

To bowl with **lemon juice**, whisk in **3 tablespoons oil**. Stir in **cucumbers** and **tomatoes**. Season to taste with **salt** and **pepper**. Crumble **feta** over top and gently mix.

Serve **Mediterranean salmon** with **tzatziki** dolloped over top. Serve **roasted potatoes**, **salad**, and **remaining lemon wedges** alongside. Enjoy!



3. Cook potatoes

Lightly **oil** a rimmed baking sheet. Add **potatoes**; spread into an even layer and drizzle with **oil**. Season with **salt** and **pepper**. Bake on upper oven rack until browned on the bottom, 12–15 minutes.

Meanwhile, pat **salmon** dry; lightly sprinkle with **salt** and **pepper**. Rub with **oregano paste**.



6. Oregano tip!

Oregano isn't just for pizza. You can turn the fresh herb into a pesto, mix it into burgers and meatballs, or add it to a marinade for a robust, earthy flavor.