



Garlic-Lime Marinated Salmon

with Spicy Oven Fries & Spinach Salad



20-30min



2 Servings

A simple, but flavorful, lime and garlic dressing does double duty as a post-marinate for juicy salmon, while also serving as the backbone to a spinach salad. The still-warm salmon are coated in the dressing, working to soak up some of the bright flavors. Preheating the sheet pan is a great pro trick for ensuring you get extra crispy oven fries.

What we send

- 2 potatoes
- ¼ oz chorizo chili spice blend
- ¼ oz fresh cilantro
- 1 lime
- 10 oz pkg salmon filets ¹
- 5 oz baby spinach
- garlic

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Fish (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 36g, Carbs 46g, Protein 35g



1. Prep & season potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat.

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss potatoes with **2 teaspoons oil**, **1 teaspoon chorizo chili spice blend**, and season with **salt** and **pepper**.



2. Roast oven fries

Carefully transfer **fries** to preheated baking sheet, spreading into a single layer. Roast on upper oven rack until fries are tender and browned, about 16-18 minutes.

Meanwhile, finely chop **cilantro leaves and stems**. Once fries are done roasting, reduce oven to 200°F. Directly on baking sheet, carefully toss fries with cilantro. Return to oven to keep warm until serving.



3. Prep dressing

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut **any remaining lime** into wedges. Finely chop **2 teaspoons garlic** and add to bowl with lime juice. Whisk in **2 tablespoons oil**, **½ teaspoon sugar**, and a **pinch each of salt and pepper**.

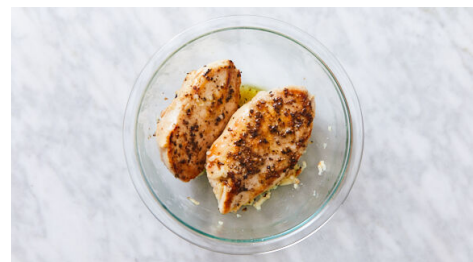
Transfer **1½ tablespoons dressing** to a large bowl; reserve for step 6. Reserve remaining dressing in medium bowl for step 5.



4. SALMON VARIATION

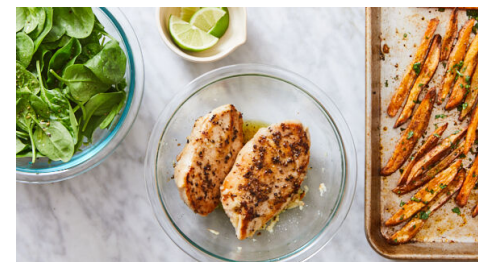
Pat **fish** dry.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add fish, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, 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.



5. Marinate cooked salmon

Transfer **salmon** to medium bowl with **lime-garlic dressing**. Let rest for 5 minutes, turning occasionally.



6. Make salad & serve

Add **spinach** to **reserved lime-garlic dressing** in large bowl, and toss gently to coat. Season to taste with **salt** and **pepper**. Transfer **salmon** to plates, spooning some of the **marinade** over top.

Serve **salmon** with **salad** and **oven fries** alongside. Pass any **lime wedges** at the table for squeezing over. Enjoy!