

MARLEY SPOON



Grilled Salmon & Spiced Citrus Butter

with Charred Corn Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with a rack in the top position. Add corn to a baking sheet and broil, 5-10 minutes. Add scallions to the sheet for the last 1-2 minutes. Heat 1 tablespoon of oil in a skillet over medium-high. Add the salmon skin-side up and cook until the skin is crispy and salmon is medium, 3-4 minutes per side.

What we send

- garlic
- 1 orange
- 1 pkt crushed red pepper
- 2 scallions
- ¼ oz fresh mint
- 10 oz pkg salmon filets ²
- 2 ears of corn

What you need

- butter ¹
- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar)

Tools

- grill or grill pan
- box grater or microplane

Allergens

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

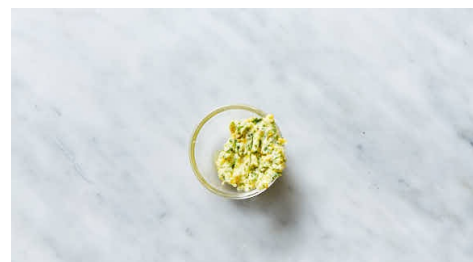
Nutrition per serving

Calories 590kcal, Fat 40g, Carbs 28g, Protein 34g



1. Prep citrus butter

Preheat grill to high, if using. Take **2 tablespoons butter** out to soften. Finely chop **½ teaspoon garlic**. Into a small bowl, finely grate **½ teaspoon orange zest** and squeeze **2 teaspoons orange juice**.



2. Season citrus butter

To the small bowl with **orange zest and juice**, add **softened butter, garlic**, and **a pinch of the crushed red pepper flakes**; mash with a fork to combine. Season with **a pinch each of salt and pepper**.



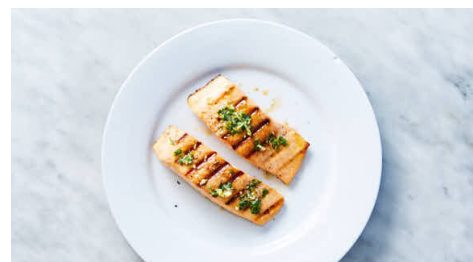
3. Prep ingredients

Trim **scallions**. Pick **mint leaves** from stems, discarding stems. Pat **salmon** dry, then lightly rub with **oil** and season all over with **½ teaspoon salt** and **a few grinds of pepper**.



4. Char corn & scallions

Lightly **oil** a grill pan and preheat over high, if using. Rub **corn** and **scallions** with **oil**, then season with **a pinch each of salt and pepper**. Add corn and scallions to grill or grill pan. Cover and cook scallions until lightly charred, about 3 minutes, and corn until lightly charred all over and tender, 10-12 minutes. Transfer to a cutting board.



5. Cook salmon

Add **salmon** to grill or grill pan, skin-side down. Press down lightly on each fillet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook, about 1 minute more. Transfer to a plate. Top grilled salmon with **half of the citrus butter**.



6. Finish & serve

In a medium bowl, whisk **1 tablespoon oil** with **2 teaspoons vinegar**. Cut **corn kernels** from cobs, chop **scallions**, and tear **mint leaves**, and stir into the bowl with **dressing**. Season to taste with **salt** and **pepper**. Top **salmon** with **remaining citrus butter** and serve **salad** alongside. Enjoy!