

DINNERLY



Paprika-Rubbed Salmon with Cranberry-Almond Pilaf & Green Beans



30min



2 Servings

This dish is simple AND fancy at the same time. Not possible, you say? The proof is on this plate of pan-roasted salmon, green beans, and pilaf-style rice. Pilaf-style—what's that, your DJ name? No—pilaf is fancy for rice that also has delicious other stuff in it. In this case, dried cranberries and toasted almonds. It's sweet and savory and fully brings the sweater weather vibes to the table. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz dried cranberries
- ½ lb green beans
- 10 oz pkg salmon filets¹
- ¼ oz paprika
- 1 oz sliced almonds³

WHAT YOU NEED

- butter²
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

TOOLS

- small saucepan
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 45g, Carbs 84g, Protein 39g



1. Cook rice

Melt **1 tablespoon butter** in a small saucepan over medium-high heat. Add **rice** and **dried cranberries**; cook, stirring, until lightly toasted, 1-2 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



2. Prep beans & salmon

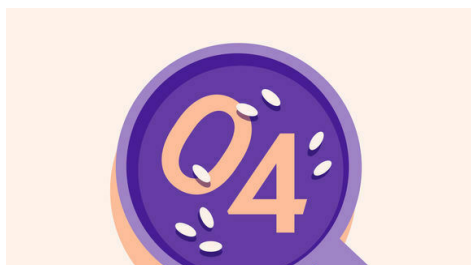
Meanwhile, trim **green beans**, then cut or snap in half. On a rimmed baking sheet, toss green beans with **1 teaspoon oil** and season with **a pinch each of salt and pepper**. Set aside until step 5. Pat **salmon** dry, then season all over with **a pinch each of salt and pepper** and **1½ teaspoons paprika**.



3. SALMON VARIATION

Melt **1 tablespoon butter** in a medium nonstick skillet over medium-high heat. Add **almonds** and cook, stirring, until toasted and fragrant, 3-5 minutes (watch closely). Transfer to bowl; wipe skillet.

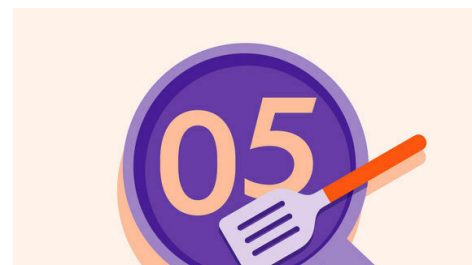
Heat **1 tablespoon oil** in same skillet over medium-high. Add **salmon**, skin-side down; lightly press each filet for 10 seconds.



4. Finish salmon & sauce

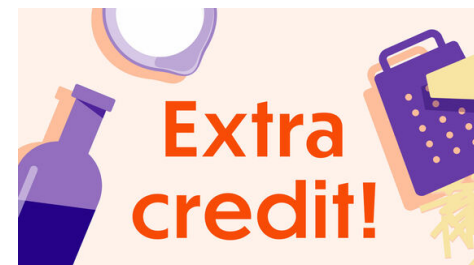
Lower heat under **salmon** to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer salmon to a plate.

Add **¼ cup water**, **1 tablespoon butter** and **½ teaspoon vinegar** to skillet. Bring to a simmer and cook, scraping up any browned bits, until slightly thickened, 1-2 minute. Season to taste with **salt** and **pepper**.



5. Broil green beans & serve

Preheat broiler with a rack in the upper third. Broil **green beans** on upper oven rack until crisp-tender and browned in spots, 5-7 minutes (watch closely as broilers vary). Stir **toasted almonds** into **rice**. Serve **salmon** alongside **green beans** and **rice pilaf** with **pan sauce** spooned over top. Enjoy!



6. Picky-eater proof it!

Is someone a cranberry hater? Kids not wild for almonds? You can leave them out! This is your Dinnerly party and we fully support you making it however you like. Leave out the cranberries and almonds or sub in a little extra something. Whatever your stomach desires.