

# DINNERLY



## Chimichurri Salmon with Oven Fries



30-40min



2 Servings

Abbott and Costello. Bert and Ernie. Literally any protein and chimichurri. These duos are famous for a reason, but our version of the latter is especially iconic because we made it as easy as can be. Bake the fries, cook the salmon, and drizzle on that refreshing, tangy chimichurri sauce. You're done! We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 (2 oz) chimichurri sauce
- 8 oz pkg salmon filets <sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium nonstick skillet

## COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 740kcal, Fat 51g, Carbs 45g, Protein 29g



### 1. Preheat oven

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



### 2. Prep oven fries

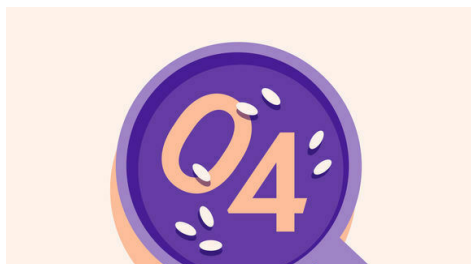
Scrub **potatoes**, then cut lengthwise into ¼-inch fries.



### 3. Roast oven fries

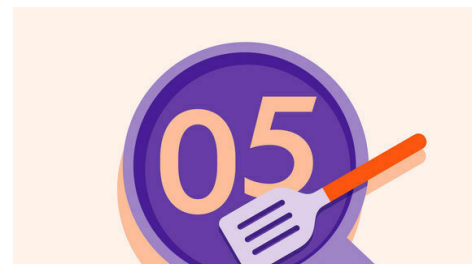
In a large bowl, toss **fries** with 1½ **tablespoons oil** and a **pinch each of salt and pepper**.

Carefully transfer to preheated baking sheet. Roast on lower oven rack until tender and golden brown, flipping halfway through cooking time, about 30 minutes.



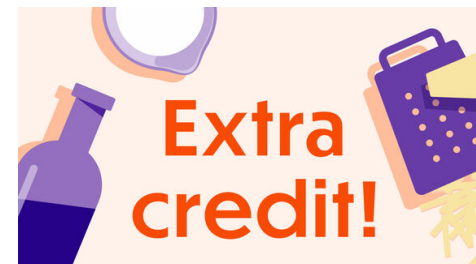
### 4. SALMON VARIATION

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4–5 minutes. Flip and cook until just medium, about 1 minute more.



### 5. Serve

Serve **salmon** with **chimichurri sauce** spooned over top and **oven fries** alongside. Enjoy!



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