



## Citrus-Glazed Salmon

with Roasted Asparagus & Green Beans



30-40min



2 Servings

While we love lemon with fish, we opt for orange and lime for a different citrusy twist. It adds a pop of acidity and a touch of sweetness to the sauce that coats tender salmon, along with garlic and tamari. The result is a balanced glaze for the skillet roasted fillets. We pair it with roasted asparagus and green beans; it's our favorite way to prepare veggies as it brings out the natural sweetness.



## What we send

- ½ lb green beans
- ½ lb asparagus
- garlic
- 1 lime
- 1 orange
- 1 oz salted almonds <sup>15</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz smoked paprika
- 1 pkt crushed red pepper
- 10 oz pkg salmon filets <sup>4</sup>

## What you need

- sugar
- neutral oil
- kosher salt & ground pepper

## Tools

- medium nonstick, ovenproof skillet
- rimmed baking sheet

## Allergens

Fish (4), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 45g, Carbs 29g, Protein 38g



### 1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds.

Trim ends from **green beans**. Trim tough ends from **asparagus**. Finely chop **1 teaspoon garlic**.

Squeeze **all of the lime juice** and **2 tablespoons orange juice** into a medium nonstick, ovenproof skillet. Cut any remaining orange into wedges. Coarsely chop **almonds**.



### 4. Cook sauce

Bring **sauce** in skillet to a boil over medium-high heat, then remove from heat.

Pat **salmon** dry and add to skillet, turning to coat with sauce. Set salmon skin side-up.



### 2. Prep sauce

Add **garlic, tamari, 1½ tablespoons sugar, 1 tablespoon oil**, and **¼ teaspoon smoked paprika** to skillet with **lime and orange juice**; whisk to combine.

Season to taste with **crushed red pepper flakes** and **salt**.



### 3. Roast vegetables

On a rimmed baking sheet, toss **green beans** and **asparagus** with **1½ tablespoons oil**; season with **salt** and **pepper**.

Roast on lower oven rack until vegetables are tender and browned in spots, about 10 minutes.



### 5. Roast salmon

Roast **salmon** on upper oven rack, spooning **pan juices** over fish, once or twice, until fish is just medium, about 10 minutes.

Remove from oven. Season **sauce** to taste with **salt** and **pepper**.



### 6. Serve

Serve **salmon** with **pan sauce** spooned on top. Sprinkle **chopped almonds** over **vegetables** and serve **orange wedges** alongside for squeezing over. Enjoy!