

# DINNERLY



## Pan-Roasted Salmon with Scalloped Potatoes & Carrots



30-40min



2 Servings

Nothing makes us feel quite as warm 'n' cozy as the sound of scalloped potatoes. Doesn't matter if it's summer, winter, fall, or spring, this is a year-round craving we can't get enough of. And guess what? We also snuck in some carrots, because they deserve a scalloped moment too. Not to mention some salmon filets seared to perfection in the pan. We've got **285** you covered!

## WHAT WE SEND

- 2 Yukon gold potatoes
- 1 bag carrots
- 2 scallions
- $\frac{3}{4}$  oz Parmesan <sup>1</sup>
- 2 (1 oz) cream cheese <sup>1</sup>
- 8 oz pkg salmon filets <sup>2</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- butter <sup>1</sup>

## TOOLS

- microplane or grater
- medium ovenproof skillet
- medium nonstick skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 710kcal, Fat 44g, Carbs 50g, Protein 33g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes** and slice into  $\frac{1}{4}$ -inch rounds. Trim ends from **carrots** and slice into  $\frac{1}{4}$ -inch rounds. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**, if necessary.



### 2. Cook sauce & veggies

In a medium ovenproof skillet, add **all of the cream cheese** and **1 cup water** over medium-high heat. Whisk until cream cheese is melted, 1–2 minutes; season with  **$\frac{1}{2}$  teaspoon salt** and **a few grinds of pepper**.

Add **potatoes, carrots, chopped garlic**, and **scallion whites and light greens**. Gently spread into an even layer and bring to a boil.



### 3. Bake veggies

Reduce heat to low; cover and cook until slightly thickened, about 5 minutes. Season with **salt** and **pepper** and sprinkle with **Parmesan**.

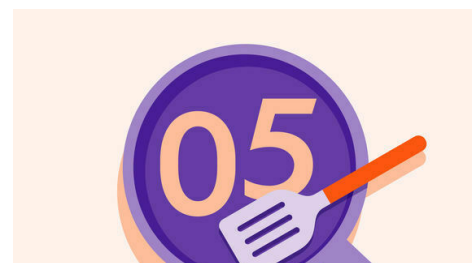
Roast skillet on upper oven rack until tender and browned on top, 20–25 minutes. Let sit 5 minutes before serving.



### 4. SALMON VARIATION

Pat **fish** dry.

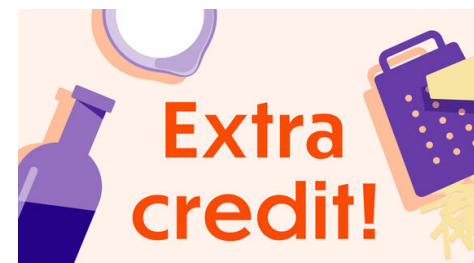
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add fish, skin side down. Firmly press each filet for 10 seconds with back of a spatula. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip fish; cook until just medium, about 1 minute more.



### 5. Make pan sauce & serve

Transfer **salmon** to plates. Return skillet to medium-high heat; add **2 tablespoons vinegar** and  **$\frac{1}{4}$  cup water**. Simmer until reduced by half, about 1 minute. Off heat, stir in **2 tablespoons butter**; season to taste with **salt** and **pepper**.

Serve **salmon** and **scalloped potatoes and carrots** with **pan sauce** and **scallion dark greens** over top. Enjoy!



### 6. Take it to the next level

Add  $\frac{1}{2}$  teaspoon of chopped fresh thyme to the sauce in step 2 for a fresh, herby kick!