



Salmon & Tomato Foil Packets

with Charred Broccoli & Chimichurri



30min



2 Servings

Chimichurri—as fun to say as it is to eat—is a fresh, vibrant sauce made from finely chopped parsley, garlic, vinegar, and spices. It's a punchy, herbaceous contrast to a rich fish, like salmon—which is delicately roasted in foil packets in this recipe. If you don't have foil, parchment paper works just as well.

What we send

- ½ lb broccoli crowns
- 4 oz tomatoes
- 1 oz scallions
- 2 mini French rolls ¹
- 10 oz pkg salmon fillets ⁴
- 4 oz chimichurri sauce

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 8g, Carbs 41g, Proteins 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Cut **broccoli** into 1-inch spears and transfer to a rimmed baking sheet. Halve **tomatoes**, then thinly slice into half-moons. Trim **scallions**, then thinly slice, keeping dark greens separate.



4. Roast fish & broccoli

Rub **broccoli** with **oil** and season with a **pinch of salt**. Sprinkle with **scallion whites and light greens** and push to one side of the baking sheet in an even layer. Add **fish packets** to the other side. Roast on center oven rack until broccoli is crisp-tender and lightly charred and fish is sizzling in foil and nearly cooked through, 9-10 minutes.



2. Make hasselback rolls

Slice **rolls** crosswise at ½-inch intervals, without slicing all the way through. (**Pro tip**: set each roll between chopsticks and slice, stopping when you hit wood.) Brush cut sides lightly with **oil**; stuff with **half of the dark scallion greens** and season with a **pinch of salt**.



5. Toast hasselback rolls

Carefully, add **rolls** to the baking sheet. Return to center oven rack and bake until rolls are toasted, **broccoli** is charred on the bottom, and fish is cooked through, about 3 minutes more.



3. Make packets

Layout 2 (12-inch) sheets of aluminum foil; drizzle the center of each with **oil**. Place **salmon**, skin side-down, on each sheet. Drizzle with **oil** and season with **salt** and **pepper**. Top each fillet with **tomatoes** and **remaining scallion dark greens**. Fold edges up on each sheet and crimp to make a well-sealed, loose packet, with the seam on top.



6. Finish & serve

Let packets rest for 1 minute, then carefully cut a slit along each top. To avoid contact with steam, use a knife and fork to open the foil packets. Spoon **salmon, tomatoes, and any juices** onto plates, leaving salmon skin behind. Serve with **broccoli, hasselback rolls,** and **chimichurri sauce** alongside for dipping or drizzling. Enjoy!