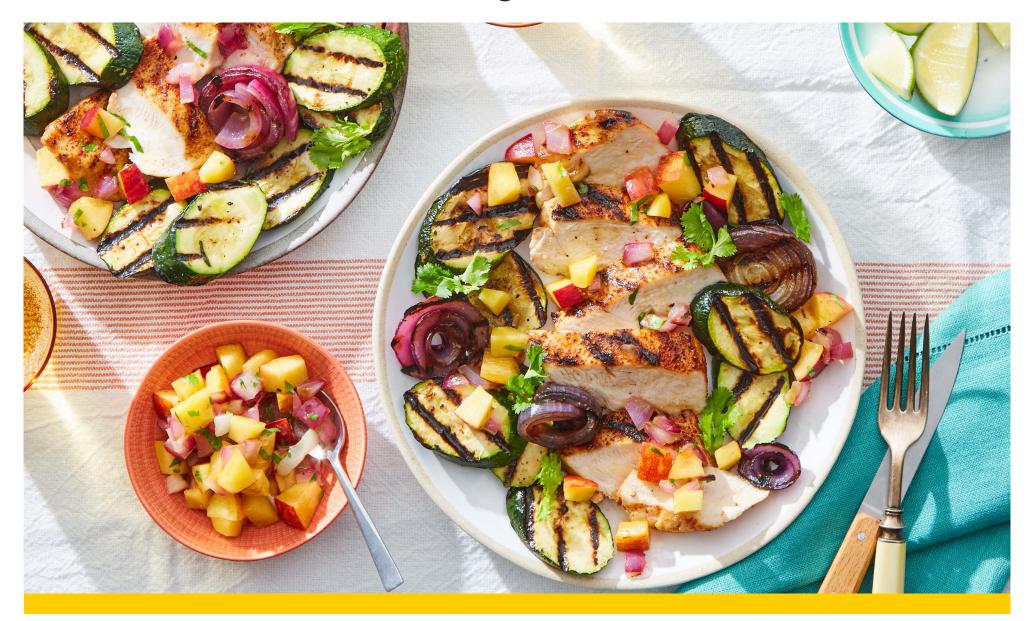
MARLEY SPOON



Grilled Wild Salmon & Zucchini

with Peach Salsa





30-40min 2 Servings

It's all about big flavor when it comes to a quick and easy dinner on the grill. BBQ spice blend imparts a gentle smoky heat to tender wild salmon fillets that grill along with zucchini and onions. Fresh peaches mix with cilantro and lime for a sweet and juicy salsa that complements the colorful spread. With less time over a hot grill, there's more time to enjoy this bountiful summery supper.

What we send

- 10 oz pkg wild-caught sockeye salmon ¹
- · ¼ oz BBQ spice blend
- 2 zucchini
- 1 red onion
- 1/4 oz fresh cilantro
- 1 peach
- 1 lime
- ½ oz honey

What you need

- · kosher salt & ground pepper
- · olive oil
- neutral oil, for brushing grill

Tools

- grill or grill pan
- microplane or grater

Allergens

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

Nutrition per serving

Calories 450kcal, Fat 22g, Carbs 33g, Protein 36g



1. Prep salmon & veggies

Preheat grill or grill pan to medium-high.

Pat **salmon** dry and season all over with **BBQ** spice blend and a pinch each of salt and pepper.

Trim ends from **zucchini**, then cut on an angle into ½-inch ovals. Slice **onion** into ½-inch rings. Drizzle **veggies** all over with **olive oil**; season with **salt** and **pepper**.



2. Grill veggies & salmon

Lightly brush grill grates with **neutral oil**. Grill **zucchini** and **onions**, covered, until tender and charred in spots, 4-5 minutes per side. Transfer to a plate and cover to keep warm.

When veggies have cooked for 5 minutes, add **salmon** to grill. Cook, turning once, until lightly charred and just medium, 3-4 minutes per side. Transfer to plate with veggies and cover to keep warm.



3. Prep peaches & cilantro

Meanwhile, peel **peach**, if desired; discard pit and chop into ¼-inch pieces. Pour any **peach juice** from cutting board into a medium bowl.

Pick **cilantro leaves** from stems and finely chop 2 tablespoons; discard stems.



4. Make peach salsa

To bowl with **peach juice**, zest and juice half of the lime; cut remaining lime into wedges. Whisk in honey and 2 tablespoons olive oil; season to taste with salt and pepper. Stir in chopped cilantro and peaches.



5. Finish salsa

When cool enough to handle, finely chop **2 tablespoons of the grilled onions**. Add to bowl with **peach salsa** and toss to combine.



6. Serve

Serve salmon and veggies with any resting juices poured over top; spoon peach salsa alongside. Garnish with whole cilantro leaves and lime wedges. Enjoy!