

# DINNERLY



## No Chop! Harissa Salmon with Tzatziki & Spinach-Couscous Salad

 ca. 20min  2 Servings

This restaurant quality dinner comes together in just three steps! Harissa spice brings a ton of flavor to seared salmon fillets served with crushed almonds and creamy tzatziki. While the salmon cooks, couscous is ready in the snap thanks to a quick zap in the microwave. We use one of our favorite tricks by stirring spinach into the warm couscous, letting the heat wilt the delicate greens. We've got you covered!

#### WHAT WE SEND

- 8 oz pkg salmon filets <sup>1</sup>
- ¼ oz harissa spice blend
- 3 oz couscous <sup>2</sup>
- 5 oz baby spinach
- 1 oz roasted almonds <sup>3</sup>
- 4 oz tzatziki <sup>4,3</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or vinegar of your choice)

#### TOOLS

- medium nonstick skillet
- microwave
- rolling pin or heavy skillet

#### ALLERGENS

Fish (1), Wheat (2), Tree Nuts (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 660kcal, Fat 42g, Carbs 39g, Protein 35g



#### 1. Cook fish

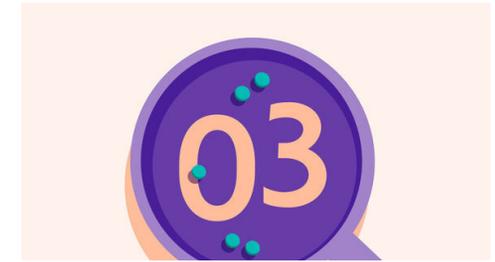
Pat **fish** dry; season all over with **salt, pepper**, and **all of the harissa spice**.

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add fish, skin-side down. Firmly press for 10 seconds with a spatula. Cook, gently pressing, until skin is crisp and fish is nearly cooked, 4–5 minutes. Flip and cook until just done, 1 minute. Reserve **oil** in skillet.



#### 2. Cook couscous

Meanwhile, in a microwave-safe medium bowl, combine **couscous** and **⅔ cup water**; cover and microwave until water is absorbed and couscous is tender, about 2 minutes. Stir in **spinach** and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



#### 3. Finish & serve

Using a rolling pin or heavy skillet, crush **almonds** in packet.

Serve **salmon** over **couscous salad** with **tzatziki**, **almonds**, and **reserved harissa oil** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!