

DINNERLY



Salmon & Parmesan-Truffle Fries with Garlic Aioli



30-40min



2 Servings

Has anything screamed fancy French restaurant to you like this dish? We didn't think so. We're getting extra deluxe over here with the truffle dust, and if that isn't enough, it's got tons of other rich flavors to tickle those tastebuds. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 oz mayonnaise ^{1,5}
- ¼ oz granulated garlic
- ¼ oz truffle dust
- ¾ oz Parmesan ³
- 1 pkt seafood broth concentrate ^{2,4}
- 10 oz pkg salmon filets ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ³

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

ALLERGENS

Egg (1), Fish (2), Milk (3), Shellfish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 77g, Carbs 47g, Protein 38g



1. Bake fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

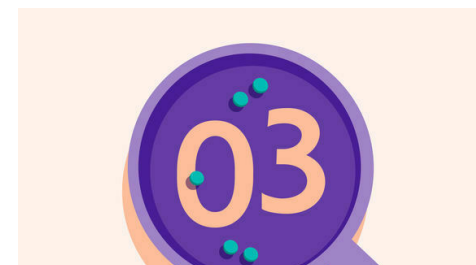
Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet in an even layer. Bake until tender and golden brown, about 30 minutes, flipping fries after 20–25 minutes.



2. Prep aioli

While **fries** bake, finely grate **Parmesan**, if necessary; set aside for step 5.

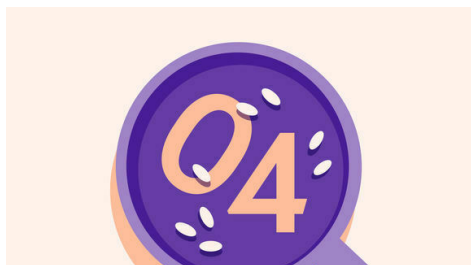
In a small bowl, stir to combine **mayo**, **¼ teaspoon granulated garlic**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



3. SALMON VARIATION

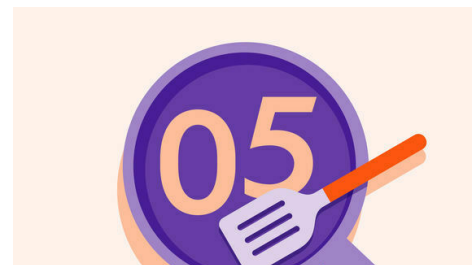
Pat **salmon** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add salmon and cook until well browned and medium, 3–4 minutes per side (or longer for desired doneness). Transfer to a plate.



4. Make pan sauce

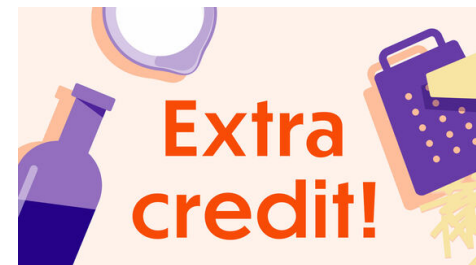
To same skillet over medium heat, add **2 tablespoons butter** and **¼ teaspoon granulated garlic**. Cook, stirring, until butter is melted, about 30 seconds. Add **¼ cup water** and **broth concentrate**; cook, stirring and scraping up any browned bits from bottom of skillet, until slightly thickened, about 30 seconds more.



5. Finish & serve

Directly on baking sheet, toss **fries** with **Parmesan** and **¾ teaspoon truffle dust**. Season to taste with **salt**, **pepper**, and **more truffle dust**, if desired.

Spoon **pan sauce** over **seared salmon** and serve with **Parmesan-truffle fries** and **garlic aioli** for dipping. Enjoy!



6. Make air fryer fries!

Preheat air fryer to 400°F.

Toss potatoes with 2 teaspoons neutral oil; season with salt and pepper. Working in batches if necessary, transfer to air fryer in a single layer and cook, flipping potatoes halfway through cooking time and separating any that are stuck together, about 15 minutes.