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 [1]
- ¼ oz harissa spice blend
- 3 oz couscous [4]
- 5 oz baby spinach
- 1 oz roasted almonds [3]
- 4 oz tzatziki [2,3]

WHAT YOU NEED

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

TOOLS

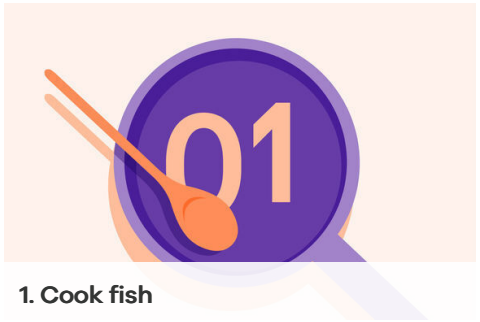
- medium nonstick skillet
- microwave
- rolling pin or heavy skillet

ALLERGENS

Fish (1), Milk (2), Tree Nuts (3), Wheat (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.

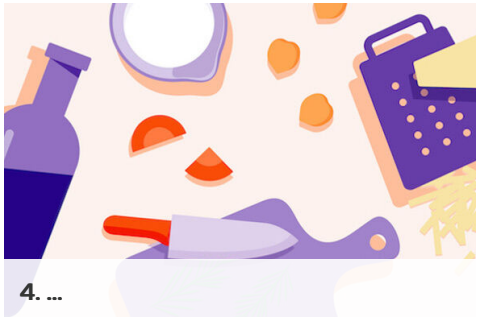
2. Cook couscous

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

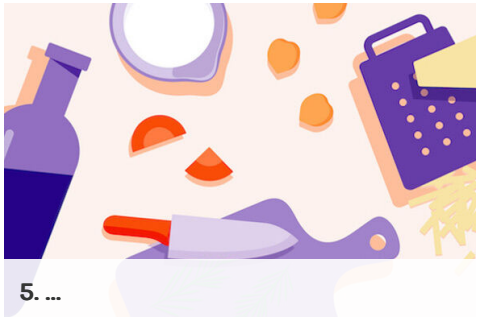
Using a rolling pin or heavy skillet, crush **almonds** in packet.

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



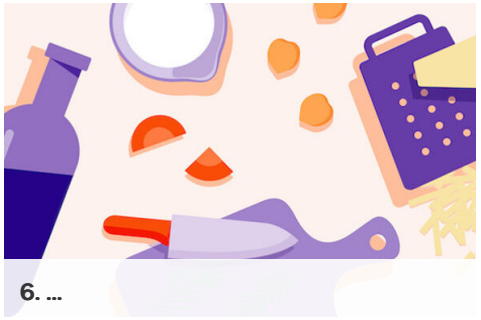
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**