

# DINNERLY



## Low-Carb Spice-Rubbed Salmon with Buttery Corn & Tomatoes



20-30min



2 Servings

This summer's hottest accessory is... CORN! We love you, corn, so this one's for you. Tender salmon gets a BBQ spice makeover. We serve it alongside a summery salad with sweet corn, tomatoes, and scallions all tossed in a lime vinaigrette. We've got you covered!

### WHAT WE SEND

- ¼ oz chorizo chili spice blend
- 1 plum tomato
- 1 lime
- 2 scallions
- 5 oz corn
- ¼ oz granulated garlic
- 8 oz pkg salmon filets <sup>1</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>2</sup>

### TOOLS

- medium skillet

### ALLERGENS

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

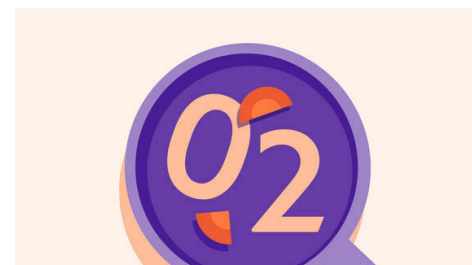
### NUTRITION PER SERVING

Calories 680kcal, Fat 56g, Carbs 20g, Protein 26g



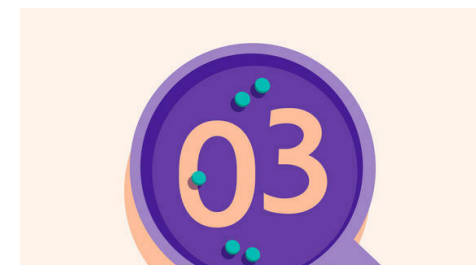
#### 1. Marinate salmon

In a small bowl, stir to combine **1 tablespoon chorizo chili spice blend** and **1 tablespoon oil**, then rub all over **salmon**. Season all over with **salt**. Set aside to marinate until step 4.



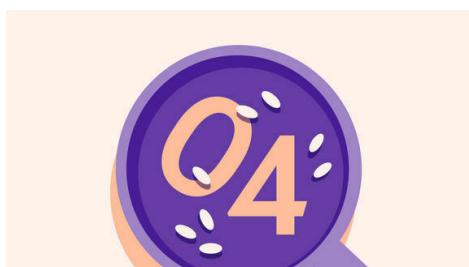
#### 2. Marinate tomatoes

Cut **tomato** into ½-inch pieces. Squeeze **1 tablespoon lime juice** into a medium bowl, then whisk in **2 tablespoons oil**, and a **pinch each of salt and pepper**. Cut any remaining lime into wedges and set aside. Reserve **1 tablespoon of the dressing** for serving, then toss tomatoes with remaining dressing; set aside to marinate.



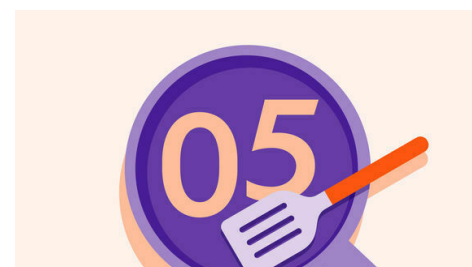
#### 3. Cook corn

Trim **ends from scallions**, then thinly slice. Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **corn**, **all but 1 tablespoon of the scallions**, **¼ teaspoon granulated garlic**, and a **pinch each of salt and pepper**. Cook, stirring, until corn is tender, 2–3 minutes. Stir corn and cooked scallions into **marinated tomatoes**. Wipe out skillet.



#### 4. Cook salmon

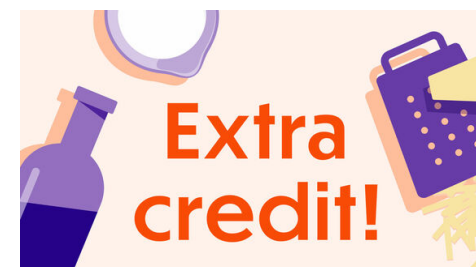
Heat **1 tablespoon oil** in same skillet over medium-high. Add **salmon** and cook until medium, 3–4 minutes per side. Transfer to a plate.



#### 5. Finish & serve

Stir **remaining scallions** into **corn and tomatoes**; season to taste with **salt** and **pepper**.

Serve **chorizo chili salmon** with **buttery corn and tomatoes** alongside. Spoon **reserved dressing** over **salmon** along with a **squeeze of lime**, if desired. Enjoy!



#### 6. Take it to the next level

Two words: Taco Party. Looking to kick this dinner up a notch, or unsure of what to do with leftovers? Serve with some tortillas, guacamole, sour cream, and maybe a little hot sauce, if you're feeling extra spicy.