

MARLEY SPOON



Warm Tarragon Salmon Salad

with Capers & Dijon Vinaigrette

 20-30min  2 Servings

Using fresh herbs is a great way to pack a ton of flavor into a quick-to-make meal. We combine tarragon, which has a slightly sweet, anise-like flavor with bold, briny capers, and Dijon mustard for a tangy warm vinaigrette that coats tender salmon. It's all layered on crisp romaine with peppery sliced radishes and sweet sugar snap peas. Just because you're short on time doesn't mean you have to skimp on flavor.

What we send

- ¼ oz fresh tarragon
- 4 oz snap peas
- 1 romaine heart
- 1 radish
- 10 oz pkg salmon filets ¹
- 1 oz capers
- garlic
- ¼ oz Dijon mustard

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 540kcal, Fat 41g, Carbs 10g, Protein 32g



1. Make vinaigrette

Finely chop **1 tablespoon tarragon leaves and stems**. Finely chop **½ teaspoon garlic**.

In a small bowl, combine **chopped garlic, Dijon mustard, half of the tarragon, 2 tablespoons each of oil and water**, and **2 teaspoons vinegar**. Season to taste with **salt and pepper**.



4. Finish vinaigrette

Add **capers** to same skillet; cook until fragrant, about 30 seconds. Carefully add **vinaigrette**, then bring to a simmer, scraping any browned bits from the bottom, about 30 seconds. Season to taste with **salt and pepper**. (If vinaigrette appears broken, stir in **1 tablespoon hot tap water**.)



2. Prep vegetables

Cut **snap peas** in half crosswise, if desired. Quarter **lettuce** lengthwise, then halve crosswise. Halve **radishes** and thinly slice into half-moons.



5. Finish

Arrange **lettuce, snap peas**, and **radishes** on plates. Top with **salmon**, then spoon **warm vinaigrette** over top. Garnish with **remaining chopped tarragon**.



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Season & cook salmon

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

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4-5 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate.



6. Serve

Enjoy!