

MARLEY SPOON



Crispy Pecan-Crusted Salmon

with Sweet Potato Fries & Dill Aioli

 30-40min  2 Servings

Pecans add a nutty crunch to salmon fillets for an irresistible layer of texture. The fish is served with crisp broccoli florets and sweet potato oven fries with a side of garlicky-dill aioli for dipping.

What we send

- 1 sweet potato
- 1 oz pecans ¹⁵
- ½ lb broccoli
- 1 lemon
- 1 oz panko ¹
- 10 oz pkg salmon fillets ⁴
- garlic (use 1 large clove)
- ¼ oz fresh dill
- 1 oz mayonnaise ^{3,6}

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- box grater or microplane

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 69g, Carbs 59g, Protein 38g



1. Roast sweet potato fries

Preheat oven to 425°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch thick slabs and cut each slab into ¼-inch thick sticks. On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until golden brown underneath, 12-15 minutes.



4. Roast broccoli & salmon

Flip **potatoes** and push to one side of baking sheet. Add **broccoli** and **salmon**, skin side down, to other side. Mound **some of the seasoned panko** on top of salmon. Drizzle broccoli and salmon with **oil**. Season broccoli with **salt** and **pepper**. Roast on lower oven rack until potatoes and broccoli are tender and browned in spots and salmon is cooked through, 12-13 minutes.



2. Prep ingredients

Meanwhile, finely chop **pecans**. Trim ends from **broccoli**, then cut crowns into 1-inch florets. Finely grate **½ teaspoon lemon zest** into a shallow bowl; add **panko**, pecans, and **1 ½ tablespoons oil**. Season to taste with **salt** and **pepper** and rub with your fingers to combine.



5. Make aioli

Meanwhile, peel and finely chop **½ teaspoon garlic**. Finely chop **1 teaspoon dill fronds and stems** together. Squeeze **2 teaspoons lemon** into a small bowl; add any remaining lemon into wedges. Add chopped dill, garlic, and **mayonnaise** to bowl with lemon juice, and stir to combine. Season to taste with **salt** and **pepper**.



3. Prep salmon

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



6. Finish & serve

Place **salmon**, **broccoli**, and **sweet potatoes** on plates. Serve with **aioli** on the side, and with **any lemon wedges** for squeezing over. Enjoy!