



Grilled Salmon with Pattypan Squash, Cousc...



20-30min



2 Servings

Chimichurri is an Argentinian green sauce, an herb vinaigrette of sorts. Actually, one could think of it as pesto's South American cousin, and we all know how versatile pesto is! Meat, fish, vegetables or starches, chimichurri can handle them all. Here, it's teamed up with goodness from the grill to create a quintessential summertime meal.

What we send

- lemon
- parsley
- red wine vinegar
- garlic clove
- patty pan squash
- oregano

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700.0kcal



1. Prepare ingredients

Remove parsley and oregano leaves from stems and finely chop (2 tablespoons parsley, 1 tablespoon oregano). Peel and finely chop garlic.



2. Combine chimichurri

Combine herbs, garlic, 1/4 cup olive oil and vinegar. Season with salt and pepper.



3. Make couscous

Put uncooked couscous in small bowl. Stir in 1 tablespoon olive oil (make sure that the oil coats each grain) and season lightly with salt and pepper. Bring 3/4 cup water to a boil in a small saucepan and pour over couscous. Cover bowl with plastic wrap and set aside.



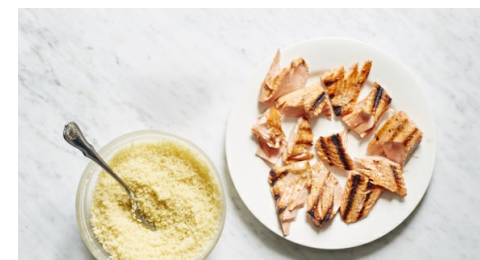
4. Prepare for grilling

Heat grill, grill pan or large skillet to high. Cut lemon in half; cut squash into 2" pieces. Brush squash, cut sides of lemons and salmon on all sides with oil, season with salt and pepper.



5. Cook squash and salmon

Place lemons on grill (cut-side down) and cook until browned, 1-2 minutes. Put squash and salmon (skin side up) on grill for 4 minutes. Flip and continue to grill until salmon is firm and squash is golden, about 2-3 minutes, removing each piece as it is done.



6. Finish

Fluff couscous with a fork. Divide among plates. Break up salmon pieces and place on couscous with squash and a drizzle of chimichurri. Enjoy!