



## My Big Fat Greek Salad with Salmon

Peppers, Olives & Feta



ca. 20min



2 Servings

Surely one of Dancing Zorba's top sellers, this Greek salad with lemon-marinated salmon, dill, and feta is crunchy, bright, and perfect for a Mediterranean summer. And if you're not on the beaches of Mykonos, close your eyes, eat an olive, then catch a showing of My Big Fat Greek Wedding 3. Only in theaters September 8.



## What we send

- 1 lemon
- garlic
- 10 oz pkg salmon filets <sup>4</sup>
- 1 cucumber
- 1 green bell pepper
- 1 romaine heart
- ¼ oz fresh dill
- 1 oz Kalamata olives
- 2 oz feta <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium nonstick skillet

## Allergens

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 51g, Carbs 14g, Protein 36g



### 1. Make lemon dressing

Finely grate **¼ teaspoon lemon zest** into a small bowl. Squeeze **1 tablespoon lemon juice** into a large bowl. Finely chop **½ teaspoon garlic**. Into lemon juice, whisk garlic, **3 tablespoons oil**, and season with **¼ teaspoon salt** and **a few grinds of pepper**. Pat **salmon** dry, then season with **½ teaspoon salt** and **a few grinds pepper**.



### 4. Season feta

Crumble **feta** into small bowl with **lemon zest**, and season with **a pinch each of salt and pepper**. Pick **half of the dill fronds** from stems, then finely chop fronds (save rest for own use).



### 2. Cook salmon

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer cooked salmon to the bowl with **lemon dressing**, turning to coat.



### 5. Toss salad

Add **lettuce, cucumbers, peppers, olives** (remove pits, if necessary), and **half each of the feta and dill** to bowl with **lemon dressing**. Toss gently to coat, then season to taste with **salt and pepper**.



### 3. Prep vegetables

Trim ends from **cucumber**, then halve lengthwise, and slice into thin half-moons. Halve **pepper**, remove stem, core, and seeds, then cut into ¼-inch pieces. Thinly slice **lettuce** crosswise, discarding end.



### 6. Serve

Serve **Greek salad** topped with **salmon** and **remaining feta and chopped dill**. Enjoy!