



Pan-Roasted Salmon with Basil Aioli

& Bacon-Corn Succotash



ca. 20min



2 Servings

We've conjured up a fast yet flavorful dish with smoky bacon, fresh vegetables, and tender salmon filets served with vibrant basil aioli. Crisped bacon sets the tone for a bright and buttery succotash bursting with zucchini, corn, and edamame. Serve it alongside the juicy salmon to let all the flavors mingle in this quick and colorful meal.

What we send

- 1 yellow onion
- garlic
- 4 oz pkg thick-cut bacon
- 1 zucchini
- 10 oz pkg salmon filets ⁴
- 2½ oz corn
- 2½ oz edamame ⁶
- 2 oz basil pesto ⁷
- 1 oz mayonnaise ^{3,6}

What you need

- kosher salt & ground pepper
- neutral oil
- unsalted butter ⁷
- apple cider vinegar (or white wine vinegar)

Tools

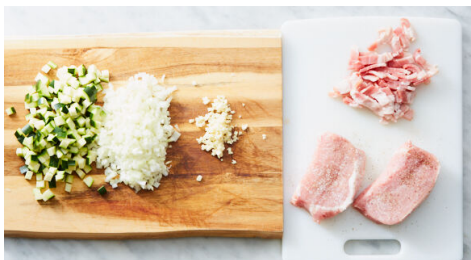
- medium skillet

Allergens

Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 74g, Carbs 25g, Protein 59g



1. Prep ingredients

Finely chop **half the onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Cut **bacon** and **zucchini** into ¼-inch pieces. Pat **salmon** dry; season all over with **salt** and **pepper**.



4. Add vegetables

Add **zucchini, corn**, and **edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened, 4-5 minutes. Add **1 tablespoon each butter and water** and **1 teaspoon vinegar** to skillet; remove from heat. Stir rapidly until creamy; season to taste with **salt** and **pepper**.



2. Cook salmon

Heat **1 tablespoon oil** in a medium 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; cover with foil to keep warm.



5. Make basil aioli

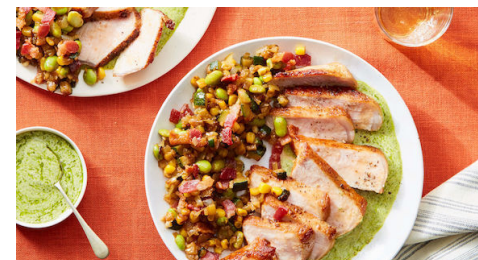
In a small bowl, whisk together **pesto** and **mayonnaise**.

Thinly slice **salmon**, if desired. Serve **salmon** with **basil aioli** and **succotash** on the side.



3. Cook bacon

Add **bacon** to same skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, 3-4 minutes. Add **onions, garlic**, and **a pinch of salt**; cook, stirring occasionally until softened, 3-4 minutes. Scrape bottom of skillet with a wooden spoon to dislodge any browned bits.



6. Serve

Enjoy!