



MARLEY SPOON



Grilled Paprika Chicken with Grilled Garlic Bread & Tomato Salad

 20-30min  2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a large 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, 4-5 minutes. Flip and cook until just medium, about 1 minute more. Add rolls to skillet and cook until lightly toasted, 1-2 minutes per side.

What we send

- 10 oz pkg salmon filets ²
- ¼ oz smoked paprika
- garlic
- 1 shallot
- 3 plum tomatoes
- ¼ oz fresh cilantro
- 2 mini French rolls ⁴
- 2 oz mayonnaise ^{1,3}
- 1 bag arugula

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

Tools

- grill or grill pan

Allergens

Egg (1), Fish (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 46g, Carbs 32g,
Protein 48g



1. Marinate salmon

Pat **salmon** dry.

In a shallow bowl, combine **1½ teaspoons smoked paprika**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Add salmon and rub oil all over. Let marinate, turning occasionally, until step 5.



4. Season mayonnaise

Preheat a grill or grill pan to high.

In a small bowl, combine **mayonnaise**, **remaining chopped garlic**, and **a pinch of smoked paprika**. Stir in **1 teaspoon each of oil and water**. Season to taste with **salt and pepper**.

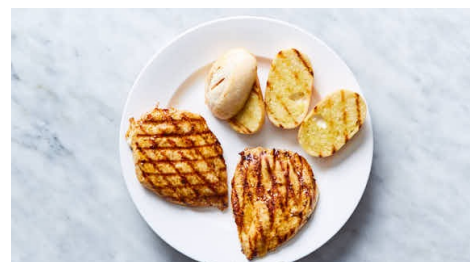


2. Prep ingredients

Finely chop **½ teaspoon garlic**. Peel **1 medium garlic clove** and set aside for step 5.

Thinly slice **half of the shallot** (save rest for own use). Core **tomatoes**, then halve lengthwise; slice into ½-inch thick half-moons. Finely chop **cilantro leaves and stems** together.

Split **bread**, then generously brush all over with **oil**.



5. Grill salmon & bread

Brush grill grates lightly with **oil**. Add **salmon** and cook until lightly charred and just medium, about 3 minutes per side. Transfer to plates.

Add **bread** and grill until warm and lightly charred, 2-3 minutes per side. Rub cut sides of bread with **whole garlic clove**; transfer to plates with salmon.



3. Assemble salad

In a medium bowl, combine **half of the chopped garlic**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season with **a pinch each of salt and pepper**. Add **tomatoes, sliced shallots**, and **⅔ of the cilantro**; stir to combine.



6. Finish & serve

Add **arugula** to bowl with **tomatoes**; toss to combine. Season to taste with **salt and pepper**.

Garnish **salmon** with **remaining cilantro** and serve with **bread** and **salad**. Serve **seasoned mayo** alongside for dipping, or spread on **rolls** to build open-faced sandwiches. Enjoy!