

DINNERLY



Roasted Fall Veggie & Wild Salmon Grain Bowl

with Lemon-Feta Dressing



40-50min



2 Servings

Grain bowls are a delicious and nutritious way to celebrate the bounty of any season! This one showcases organic grains, tart roasted lemon, crisp Brussels sprouts, carrots, and onions, and creamy feta cheese. Top it all off with a tender wild salmon filet and it hits all the right notes. We've got you covered!

WHAT WE SEND

- 1 bag carrots
- ½ lb Brussels sprouts
- 1 red onion
- 1 lemon
- 4 oz farro ²
- 10 oz pkg wild-caught sockeye salmon ¹
- 2 oz feta ³

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater
- rimmed baking sheet
- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 36g, Carbs 72g, Protein 17g

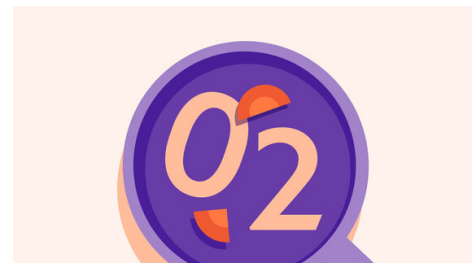


1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a small saucepan of **salted water** to a boil.

Peel **carrots** and cut on an angle into ¼-inch slices. Trim and halve **Brussels sprouts** (quarter if large). Halve **onion** and cut into ½-inch wedges through the core.

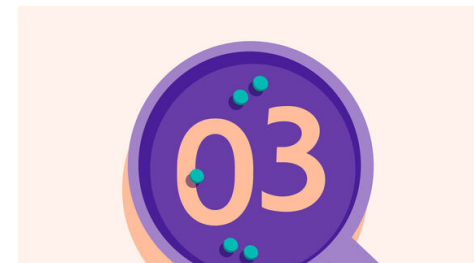
Zest **lemon**, then cut into 4 wedges. Pat **salmon** dry and season all over with **salt** and **pepper**.



2. Roast vegetables

In a medium bowl, combine **carrots**, **Brussels sprouts**, **onions**, **2 lemon wedges**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Transfer to a rimmed baking sheet and spread into an even layer; reserve bowl for step 4.

Roast on upper oven rack until tender and lightly browned in spots, 20–25 minutes.



3. Cook farro & salmon

Add **farro** to **boiling water** and cook until tender, 18–20 minutes. Drain and shake out excess water.

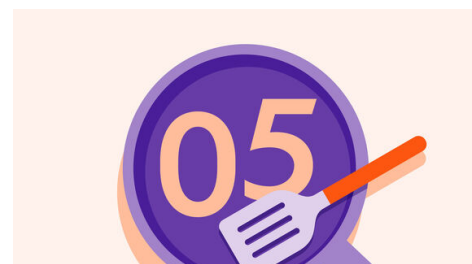
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4–5 minutes. Flip and cook until just medium, about 1 minute more.



4. Make lemon dressing

Carefully transfer **roasted lemon wedges** to reserved bowl. Press with a spoon to squeeze out juice; discard rind and seeds.

Whisk in **half of the feta**, **1 teaspoon lemon zest**, **2½ tablespoons oil**, **1 tablespoon water**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **farro** and **roasted vegetables** to bowl with **dressing**; toss to coat. Season to taste with **salt** and **pepper**.

Serve **roasted veggie grain bowl** topped with **salmon** with **remaining feta** crumbled over top. Drizzle with **oil**. Serve **remaining lemon wedges** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.