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ZESTY HERB-RUBBED SALMON

with Roasted Potatoes, Green Beans & Creamy Lemon Garlic Sauce

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **5 MIN** READY IN **30 MIN**


Yukon Gold Potatoes*
(5 | 10)


Garlic
(1 Clove | 2 Cloves)


Lemon*
(1 | 2)


Salmon*
(1 | 2)
Contains: Fish


Italian Seasoning
(1 | 2)


Green Beans*
(1 | 2)


Sour Cream*
(1 | 2)
Contains: Milk

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(5 tsp | 10 tsp)

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If you have a fish spatula, whip it out to transfer the salmon to your serving plates in step 6. This super-spatch (now that's a comic book series we'd love to see) has a thin, flexible edge and enough heft to balance delicate items (such as those fillets) with ease. Psst—if you don't have one, simply grab your largest spatula! No fishy floor fatalities here.

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Peel and finely chop **garlic**. Zest and quarter **lemon**. Pat **salmon** dry with paper towels.

2.



Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **1 tsp Italian Seasoning** (2 tsp for 4 servings; you'll use more in the next step), **salt**, and **pepper**. Roast until browned and tender, 20–24 minutes. (You'll start the salmon and green beans after 12 minutes.)

3.



While potatoes roast, place **salmon** in a medium bowl with a **large drizzle of olive oil**, $\frac{3}{4}$ of the **garlic**, **half the lemon zest**, **1 tsp Italian Seasoning** (2 tsp for 4 servings; be sure to measure—we sent more), **salt**, and **pepper**. Rub salmon to evenly coat.

4.



Place **salmon** skin sides down on one side of a second baking sheet. Toss **green beans** on empty side with a **drizzle of olive oil**, **salt**, and **pepper**. Once potatoes have roasted 12 minutes, transfer sheet with salmon and green beans to oven; roast until salmon is cooked to desired doneness and green beans are tender, 8–12 minutes. (If salmon is done before green beans, remove from sheet and continue roasting green beans.)

5.



Meanwhile, in a small bowl, combine **sour cream**, **remaining lemon zest**, a **squeeze of lemon juice**, and a **pinch of remaining garlic** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

6.



Divide **salmon**, **green beans**, and **potatoes** between plates. Serve with **creamy lemon garlic sauce** and **remaining lemon wedges** on the side.

Salmon is fully cooked when internal temperature reaches 145 degrees.

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