

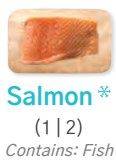
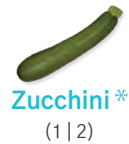


LEMON THYME SALMON

with Garlic Mashed Potatoes & Zesty Zucchini

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

PREP IN **15 MIN** READY IN **40 MIN**

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The trick to making perfectly *chef's kiss* crispy-skinned salmon is (drumroll please) not doing anything! By that, we mean letting the fillets crisp up in a hot pan for a few minutes completely undisturbed (no poking or moving around!). The salmon skin will naturally release from the pan when the fish is ready to flip.

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into 1/2-inch pieces. Peel **garlic**; finely chop 1 clove (2 cloves for 4 servings) and keep remaining cloves whole. Trim and slice **zucchini** into 1/2-inch-thick rounds. Halve, peel, and finely chop **half the shallot** (whole shallot for 4). Strip **thyme leaves** from stems; roughly chop leaves until you have 1 tsp (2 tsp for 4). Zest and quarter **lemon**.

2.



Place **potatoes** and **whole garlic cloves** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until very tender, 12–15 minutes. Reserve 1/2 cup **potato cooking liquid**, then drain and return potatoes and garlic to pot. Mash with **sour cream** and 1 TBSP **butter** (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt** and **pepper**. Cover to keep warm.

3.



While potatoes cook, toss **zucchini** on a baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**. Roast until browned and tender, 12–15 minutes.

4.



Meanwhile, pat **salmon** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add salmon skin sides down. Cook until skin is crisp and fish is almost cooked through, 5–7 minutes. Flip and cook to desired doneness, 1–2 minutes more. Turn off heat; remove from pan and set aside. Wipe out pan.

5.



Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **chopped shallot**; cook until softened, 1–2 minutes. Stir in **chopped garlic** and **chopped thyme**; cook until fragrant, 30 seconds. Add **stock concentrate**, 1/4 cup **water** (1/3 cup for 4 servings), and a **squeeze of lemon juice**. Bring to a simmer and cook until thickened, 2–3 minutes. Turn off heat; stir in 1 TBSP **butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.

6.



Toss **roasted zucchini** with **lemon zest** to taste; divide between plates along with **mashed potatoes** and **salmon**. Drizzle salmon with **lemon thyme sauce** and serve with **remaining lemon wedges** on the side.

Salmon is fully cooked when internal temperature reaches 145 degrees.

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