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ZESTY HERB-RUBBED SALMON

with Roasted Potatoes, Green Beans & Creamy Lemon Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes*

(2 | 3)



Green Beans*

(1 | 2)



Lemon*

(1 | 2)



Garlic

(1 Clove | 2 Cloves)



Italian Seasoning

(1 | 2)



Sour Cream*

(1 | 2)

Contains: Milk



Salmon*

(1 | 2)

Contains: Fish

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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CHEF'S TIP

Look—we know that you (like so many of us) have limited kitchen space. That's why we'll never tell you that you *must* purchase something like a mini non-contact infrared thermometer in order to be successful with our recipes. We do recommend a microplane for zesting your lemon in step 1, however. It's the best tool for the job!

1.



Preheat oven to 450 degrees. **Wash and dry all 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, 20–25 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**, ¾ 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, add 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 sauce** and **remaining lemon wedges** on the side.