



In your box

- 1 Shallot
- 2 tsp. Mirepoix Base
- ½ oz. Capers
- 12 oz. Yukon Potatoes
- 2 Tbsp. Tomato Paste
- ¼ oz. Parsley
- 12 oz. Salmon Fillets
- 1 oz. Butter
- ½ oz. Crispy Garlic
- 1 Lemon



Garlic Piccata Salmon

with tomato potatoes

NUTRITION per serving—Calories: 677, Carbohydrates: 42g, Fat: 42g, Protein: 38g, Sodium: 1373mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
3 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pan, Medium Oven-Safe Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Preheat oven to **400 degrees**
- Ingredient(s) used more than once: **parsley**



1

Roast the Potato and Shallot

- Cut **potatoes** into ½" dice. Peel and halve **shallot**. Cut into ¼" dice.
- Place a medium oven-safe pan over medium-high heat and add 1 Tbsp. **olive oil**. Add potatoes to hot pan and stir occasionally until lightly browned, 3-4 minutes.
- Add shallots and cook until aromatic, 1 minute.
- Add **tomato paste**, **mirepoix base**, ½ cup **water**, ½ tsp. **salt** and a pinch of **pepper** and stir to combine. Bring to a boil.
- Once boiling, place pan in hot oven and roast until tender, 12-15 minutes.
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Mince **parsley**, leaves and stems.
- Coarsely crush **crispy garlic**.
- Pat **salmon fillets** dry, and season flesh side with a pinch of **salt** and **pepper**.



3

Cook the Salmon

- Place a medium pan over medium heat and add 2 tsp. **olive oil**.
- Add **salmon**, skin side up, to hot pan. Cook until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner. Transfer salmon to a plate.
- Reserve pan; no need to wipe clean.



4

Make the Brown Butter

- Return pan used to cook salmon to medium heat.
- Add **butter** to hot pan and stir occasionally until butter smells "nutty," turns golden, and brown flecks appear, 4-6 minutes.



5

Finish Sauce and Finish Dish

- Stir in **capers** to pan and cook, 30 seconds. *Capers should pop a bit in butter.*
- Remove from burner.
- Stir in 1 tsp. **lemon zest**, 2 tsp. **lemon juice**, half the **parsley** (reserve remaining for garnish), and crushed **crispy garlic**.
- Plate dish as pictured on front of card, placing sauce on **salmon**. Garnish **potatoes** with remaining parsley and squeeze **lemon wedge** over to taste. Bon appétit!