

Dukkah-Spiced Salmon

with Spring Vegetable & Oyster Mushroom Ragout

Created by:

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FRANCES



This recipe comes to you from our friend Melissa Perello, Executive Chef and owner of Frances in San Francisco. A restaurant dedicated to approachable fine dining and local ingredients, Frances is a beacon of modern culinary sensibility. Chef Perello's dedication to finding the best ingredients and her commitment to refined, yet comfortable cuisine are the bedrock of Frances. And you can feel and taste these principles in her food. We couldn't be prouder to collaborate with her and to bring that feeling to you. Enjoy, chefs!



Ingredients

- 2 Skinless Salmon Fillets
- 5 Ounces Mixed Oyster Mushrooms
- 1 Fennel Bulb With Fronds
- 1 Stem Green Garlic
- 1 Lemon
- 1 Red Onion
- ½ Pound Celeriac
- 1 Bunch Parsley

Knick Knacks

- 1 Tablespoon Pistachios
- 2 Tablespoons Crème Fraîche
- 1 Teaspoon Dukkah Salmon Spice Blend
(Ground Coriander, Fennel Seeds, Cumin, Ground Black Sesame Seeds, Za'atar & Fennel Pollen)

Makes 2 Servings

About 650 Calories Per Serving

Cooking Time: 35 to 45 minutes



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1



Prepare the ingredients:

Wash and dry the fresh produce. Remove the salmon from the refrigerator to bring to room temperature. Cut the mushrooms (including the root ends) into bite-sized pieces. Pick off and reserve the fennel fronds. Cut the fennel stems and bulb crosswise into ½-inch-wide pieces. Cut off and discard the root end of the green garlic; thinly slice. Using a peeler, remove the rind of the lemon, avoiding the pith; mince to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and medium dice the onion and celeriac. Pick the parsley off the stems; discard the stems. Finely chop the pistachios; place in a small bowl with the **spice blend**.

2



Cook the mushrooms:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy; season with salt and pepper to taste. Transfer to a large bowl and set aside. Wipe out the pan.

3



Cook the vegetables:

In the same pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium-high until hot. Add the **celeriac**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned. Add the **fennel stems and bulb, green garlic and onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Stir in the **lemon zest**. Transfer to the bowl of cooked mushrooms; set aside in a warm place. Rinse and wipe out the pan.

4



Cook the salmon:

Pat the **salmon fillets** dry with paper towels and season with salt and pepper on both sides. In the same pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned fillets and cook 3 to 5 minutes per side, or until browned and cooked to your desired degree of doneness. Remove from heat.

5



Finish the mushrooms & vegetables:

Add the **crème fraîche**, **half the parsley** and the **juice of 1 lemon wedge** to the bowl of cooked mushrooms and vegetables. Stir to thoroughly combine and season with salt and pepper to taste.

6



Make the herb garnish & plate your dish:

In a medium bowl, combine the **fennel fronds**, **remaining parsley** and the **juice of 1 lemon wedge**. Divide the **finished mushrooms and vegetables** and **cooked salmon fillets** between 2 plates. Top with the **pistachio-spice blend mixture** and **herb garnish**. Serve with the **remaining lemon wedges**. Enjoy!