

Crispy Salmon

with Roasted Broccoli & Meyer Lemon Aioli

The Meyer lemon—brought to California from China in the early 20th Century by plant collector F. N. Meyer—offers a fruitier aroma (and sometimes richer color) than a regular lemon. Here, we're adding its juice to our creamy aioli, the perfect condiment for crispy-skinned salmon. The aioli also balances the savory-sweet notes of roasted broccoli, served with another simple side of rice.

Blue Apron Wine Pairings

Seigneurie de Châtillon Chardonnay, 2015

Fabre Fitou Red, 2015

Iris Vineyards Pinot Noir, 2014



Ingredients

- 4 Skin-On Salmon Fillets
- 1 Cup Jasmine Rice
- 1 Clove Garlic
- 1 Meyer Lemon
- 1 Pound Broccoli

Knick Knacks

- 2 Tablespoons Butter
- ¼ Cup Mayonnaise

Makes: 4 servings

Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp409

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the broccoli into bite-sized florets. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).

2



Roast the broccoli:

Line a sheet pan with aluminum foil. Place the **broccoli** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven and top with **the juice of 2 lemon wedges**. Carefully toss to coat; season with salt and pepper to taste. Set aside in a warm place.

3



Cook the rice:

While the broccoli roasts, in a small pot, combine the **rice**, a **big pinch of salt** and **2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in the **butter** and **lemon zest**; season with salt and pepper to taste. Set aside in a warm place.

4



Make the aioli:

While the rice cooks, in a bowl, combine the **mayonnaise**, **the juice of the remaining lemon wedges** and **as much of the garlic paste as you'd like**. Drizzle with olive oil; season with salt and pepper to taste. Transfer to a serving dish.

5



Cook the salmon & serve your dish:

Once the rice has cooked for about 5 minutes, pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down, and cook 4 to 5 minutes on the first side, or until the skin is crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked to your desired degree of doneness. Remove from heat. Divide the **cooked rice**, **roasted broccoli** and cooked fillets between 4 dishes. Serve with the **aioli** on the side. Enjoy!