

# Paprika-Spiced Salmon

with Sautéed Kale  
& Roasted Potatoes

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 4

Tonight's dish is inspired by classic steakhouse fare. Our salmon gets a smoky-sweet lift from two kinds of paprika and a bit of brown sugar (which caramelizes as the fish sears). On the side, we're serving roasted Yukon Gold potatoes and sautéed kale. Adding in a bit of butter and cheese lends delicious richness to the tender greens, garnished with roasted almonds for a touch of crunch.



#### BLUE APRON WINE PAIRING:

Alma Rosa Pinot Noir, 2015

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## Ingredients



4  
SKIN-ON SALMON  
FILLETS



2  
SCALLIONS



1 lb  
YUKON GOLD  
POTATOES



**Did You Know?**  
The name of this Canadian variety refers to the Yukon River and gold rush country.



1 bunch  
KALE



3 cloves  
GARLIC

#### KNICK KNACKS:



2 Tbsp  
GRATED  
PARMESAN  
CHEESE



1/3 cup  
ROASTED  
ALMONDS



4 Tbsp  
BUTTER



2 tsp  
SALMON SPICE  
BLEND\*

\* Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder, & Light Brown Sugar



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Remove and discard the kale stems; finely chop the leaves.
- ☐ Roughly chop the almonds.

## 2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast, turning halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 3 Start the kale:

- ☐ While the potatoes roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale is slightly wilted.
- ☐ Add 1/2 **cup of water** and cook, stirring occasionally, 2 to 4 minutes, or until the kale has wilted and the water has cooked off.



## 4 Finish the kale:

- ☐ Add the **butter** and **2 tablespoons of water** to the pan and cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- ☐ Turn off the heat and stir in the **cheese**. Transfer to a bowl; season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan.

## 5 Cook the salmon:

- ☐ While the potatoes continue to roast, pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. Season the skinless side of each fillet with the **spice blend**.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin side down, and cook 4 to 5 minutes on the first side, or until the skin is lightly browned and crispy.
- ☐ Flip and cook 2 to 3 minutes, or until browned and cooked to your desired degree of doneness. Turn off the heat.



## 6 Serve your dish:

- ☐ Divide the **cooked salmon fillets**, **finished kale**, and **roasted potatoes** among 4 dishes. Garnish the kale with the **almonds**. Garnish the potatoes with the **green tops of the scallions**. Enjoy!