20-MIN MEAL

SALMON LIMONE

with Couscous, Italian Herbs & Zucchini Ribbon Salad



HELLO

LIMONE

Italian for "lemon," this versatile citrus adds brightness to savory salmon and couscous.



Israeli Couscous (Contains: Wheat)



Salmon (Contains: Fish)



Zucchini











Lemon

PREP: 5 MIN

TOTAL: 20 MIN CALORIES: 730

Roma Tomato

Chicken Stock Concentrate

Italian Seasoning

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START STRONG

Press down gently with a spatula while the salmon cooks in step 3. This will increase surface contact, giving you skin that's delectably crisp.

BUST OUT

- Medium pot
- Medium bowl
- Paper towels
- Small bowl
- Large pan
- Kosher salt
- Peeler
- Black pepper

2 | 4

- Zester
- Olive oil (5 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

Scallions

• Roma Tomato 1 | 2

• Israeli Couscous ½ Cup | 1 Cup

Chicken Stock Concentrate 1 | 2

• Salmon* 10 oz | 20 oz

• Italian Seasoning 1tsp 2 tsp

• Zucchini 1 2

• Lemon 1 | 2

• Sour Cream 2 TBSP | 4 TBSP

WINE CLUB

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PREP Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.



MAKE SALAD
Meanwhile, using a peeler, shave
zucchini lengthwise into ribbons, rotating
as you go, until you get to the seedy core;
discard core. Zest and halve lemon; cut
one half into 2 wedges (for 4 servings,
halve one lemon and quarter other). In a
medium bowl, combine scallion greens,
tomato, and zucchini ribbons. Add a large
drizzle of olive oil and juice from lemon
half (two halves for 4). Season with salt
and pepper and toss to combine.

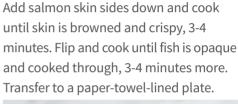


2 COOK COUSCOUS
Melt 1 TBSP butter (2 TBSP for 4
servings) in a medium pot over mediumhigh heat. Add couscous and cook,
stirring occasionally, until lightly toasted,
2-3 minutes. Pour in ¾ cup water (1½
cups for 4) and stock concentrate. Bring
to a boil, then cover and reduce to a low
simmer. Cook until couscous is al dente,
6-8 minutes. Pour out any excess liquid, if
necessary. Cover pot and set aside.



5 FINISH COUSCOUS & MAKE CREMA

Reserve ¼ tsp lemon zest (½ tsp for 4 servings). Fluff couscous with a fork; stir in scallion whites and remaining lemon zest. Season with salt and pepper. In a small bowl, combine sour cream, reserved lemon zest, salt, and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



Rinse **salmon**, then pat dry with paper

towels. Season all over with salt, pepper,

and Italian Seasoning. Heat 1 TBSP butter

and **1 TBSP olive oil** in a large, preferably

nonstick, pan over medium-high heat.

COOK SALMON



SERVE
Divide couscous between bowls
or plates; top with salmon and salad.
Drizzle crema over everything. Serve
with lemon wedges on the side.

SUNNY BUSINESS

Lemon crema is also great on tacos, rice bowls, or anything that benefits from a bright twist.

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^{*} Salmon is fully cooked when internal temperature reaches 145 degrees.