



## Seared Pollock & Greens

with Garlicky Potato Puree



20-30min



2 Servings

We love skordalia, a Greek dip made out of pureed potatoes, fresh garlic, and vinegar. We decided to take this winning combination and turn it into a punchy side—no food processor required. It's paired with perfectly seared pollock and ribbons of collard greens. Make sure to get a little bit of everything on your fork to ensure the perfect bite. Cook, relax, and enjoy!

## What we send

- garlic
- russet potatoes
- collard greens
- white wine vinegar
- fresh dill
- pollock filets <sup>4</sup>

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- nonstick skillet
- saucepan
- microplane or grater
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

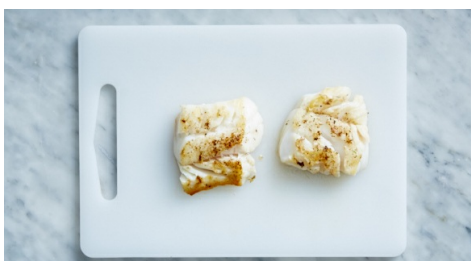
## Nutrition per serving

Calories 565kcal, Fat 24g, Carbs 38g, Proteins 42g



### 1. Cook potatoes

Preheat oven to 450°F. Peel **potatoes** and cut into ½-inch pieces. Place potatoes and **2 teaspoons salt** in a medium saucepan, and cover with **1 inch of water**; bring to a boil. Reduce heat to a simmer and cook until tender when pierced with a knife, 10-12 minutes. Drain and return to saucepan.



### 4. Sear pollock

Heat **1 tablespoon oil** in a large, nonstick skillet over medium-high. Season **pollock** well all over with **½ teaspoon salt** and **a few grinds pepper**. Place in skillet, top side-down, and cook until dark golden-brown, about 4 minutes. Carefully transfer to a cutting board.



### 2. Prep ingredients

Peel and grate **2 large cloves garlic**. Remove and discard thick stems from **collard greens**. Stack leaves, roll up tightly lengthwise, and thinly slice crosswise. Remove **dill fronds** from stems and roughly chop fronds.



### 5. Cook collards

Add **collard greens** to the same skillet and cook over medium-high, tossing, until wilted, about 2 minutes. Season to taste with **salt** and **pepper**; toss to combine.



### 3. Mash potatoes

Return saucepan of **potatoes** over medium, add **vinegar** and **garlic**, and cook, stirring frequently, until pale, dry, and just beginning to break apart, 2-3 minutes. Mash directly in saucepan with a potato masher. Stir in **3 tablespoons oil** and season to taste with **salt** and **pepper**. Cover to keep warm.



### 6. Finish

Push **greens** to one side of the skillet to make space for the **pollock**. Return pollock to the skillet, seared side-up, and transfer to the oven. Bake until pollock is cooked through, about 3 minutes. Rewarm **potatoes** if necessary, and serve, topped with **pollock** and **greens**. Garnish with **dill** and **a drizzle of oil**. Enjoy!