

Crispy Curry-Roasted Salmon

with Ponzu-Dressed Sweet Potatoes & Snap Peas

 30-40 MINS | 2 SERVINGS

Here, rich salmon is coated with a flavorful mix of spicy yellow curry paste and creamy mayonnaise, then topped with a sprinkle of airy panko breadcrumbs to achieve a delightfully crispy crust in the oven.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.

Ingredients



2
SKIN-ON SALMON
FILLETS



1
LIME



4 oz
SUGAR SNAP PEAS



1 Tbsp
YELLOW CURRY
PASTE



1 Tbsp
VEGETARIAN
PONZU SAUCE



1 lb
SWEET POTATOES



2
SCALLIONS



2 Tbsps
MAYONNAISE



1 Tbsp
SUGAR



1/4 cup
PANKO
BREADCRUMBS



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card in your box.



1 Prepare the ingredients & make the dressing:

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **sweet potatoes**.
- Cut the white bottoms of the **scallions** into 1-inch pieces; thinly slice the hollow green tops.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Place in a bowl. Drizzle with **olive oil** and season with salt and pepper. Stir to coat.
- In a bowl, whisk together the **curry paste** and **mayonnaise**. Season with salt and pepper.
- To make the dressing, halve the **lime** crosswise; squeeze the juice into a large bowl. Add the **ponzu sauce** and **sugar**; whisk until the sugar has dissolved.



2 Roast the vegetables:

- Place the **diced sweet potatoes** and **prepared white bottoms of the scallions** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 20 minutes. Leaving the oven on, remove from the oven. Carefully add the **seasoned peas** in an even layer.
- Roast 2 to 3 minutes, or until the sweet potatoes are tender when pierced with a fork and the snap peas are bright green and slightly softened. Remove from the oven.



3 Coat & roast the fish:

- Meanwhile, place the **fish** on a separate sheet pan, skin side down.
- Evenly top with the **curry mayo**, then the **breadcrumbs** (pressing gently to adhere). Drizzle with **olive oil** and season with salt and pepper.
- Roast, rotating the sheet pan halfway through, 10 to 15 minutes, or until browned and cooked through.** Remove from the oven.

4 Dress the vegetables & serve your dish:

- Add the **roasted vegetables** to the bowl of **dressing**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **roasted fish** with the **dressed vegetables**. Garnish the fish with the **sliced green tops of the scallions**. Enjoy!



**An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)* Calories: XXX, Total Carbohydrates: XXg, Dietary Fiber: XXg, Added Sugar: Xg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron LLC New York, NY 10005

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