

Sheet Pan Dijon & Panko-Crusted Salmon

with Sweet Potatoes, Radishes & Snap Peas

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*

 2 Skin-On Salmon Fillets

 1 lb Sweet Potatoes

 1 Tbsp Whole Grain Dijon Mustard

 ¼ cup Panko Breadcrumbs

 3 oz Radishes

 ¼ cup Mayonnaise

 4 oz Sugar Snap Peas

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Weeknight Hero Spice Blend¹

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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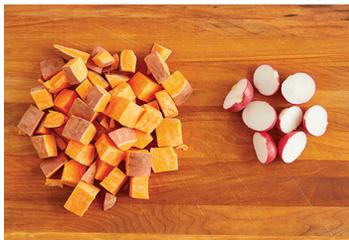
¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **sweet potatoes**.
- Halve the **radishes**.



2 Roast the vegetables

- Place the **diced sweet potatoes** and **halved radishes** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Place on the upper oven rack and roast 20 minutes.
- Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Coat & roast the fish

- Meanwhile, in a bowl, combine the **mayonnaise** and **mustard**.
- Transfer **half the creamy dijon** to a separate bowl; set aside.
- Pat the **fish** dry with paper towels.
- Transfer to a separate sheet pan, skin side down. Drizzle with **olive oil** and season with salt and pepper.

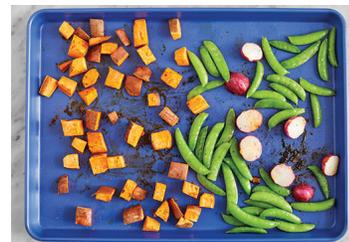


Step 3 continued:

- Evenly top with the **remaining creamy dijon, breadcrumbs** (pressing gently to adhere), and **half the cheese**. Drizzle with **olive oil** and season with salt and pepper.
- Place on the lower oven rack and roast 10 to 13 minutes, or until the breadcrumbs are lightly browned and the fish is cooked through.*
- Remove from the oven.

4 Prepare & roast the snap peas

- Meanwhile, 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.
- Carefully add the **seasoned peas** in an even layer to the sheet pan of **partially roasted vegetables**.



- Return to the oven and roast 2 to 4 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

5 Make the sauce & serve your dish

- To the bowl of **reserved creamy dijon**, add the **remaining cheese** and **2 teaspoons of olive oil**. Season with salt and pepper; stir to combine.
- Serve the **roasted fish** with the **roasted vegetables**. Top the fish with the **sauce**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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