

Salmon & Salsa Verde

with Roasted Broccoli & Orzo


4 SERVINGS


⌚ 20-30 MINS

 **Blue Apron**
blueapron.com





Ingredients


 4 Skin-On Salmon Fillets


 2 Red, Yellow, or Orange Bell Peppers


 4 Tbsps Crème Fraîche


 ½ lb Orzo Pasta

 2 oz Sliced Roasted Red Peppers

 2 Tbsps Sliced Roasted Almonds

 1 lb Broccoli

 ⅓ cup Salsa Verde

 1 Tbsp Weeknight Hero Spice Blend¹



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



18 12 12

SmartPoints® value per serving
(as packaged)



Scan this barcode in your WW app to track SmartPoints.
Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

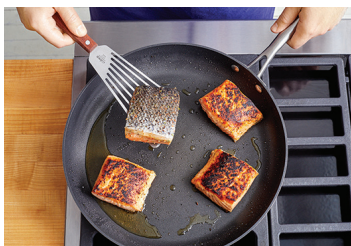
1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem, then cut the broccoli into small florets.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then large dice.
- Transfer the **broccoli florets** and **diced bell peppers** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Cook the fish

- Meanwhile, pat the **fish** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium until hot.
- Add the seasoned fish, skin-side up. Loosely cover the pan with foil and cook 3 to 5 minutes, or until lightly browned. Flip and cook 2 to 4 minutes, or until browned and cooked through.*
- Turn off the heat.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



4 Finish the pasta & serve your dish

- Meanwhile, roughly chop the **roasted red peppers**.
- To the pot of **cooked pasta**, add the **crème fraîche**, **roasted vegetables**, **chopped red peppers**, and **half the salsa verde**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked fish** over the **finished pasta**. Top the fish with the **remaining salsa verde**. Garnish with the **almonds**. Enjoy!



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