

Spicy Smoked Trout Sandwiches

with Roasted Sweet Potatoes

TIME: 25-35 minutes

SERVINGS: 2

These fan-favorite sandwiches highlight smoked trout (already cooked for quick assembly). We're flaking it, dressing it with mayonnaise and spicy sambal oelek, and topping it with a bright red cabbage slaw.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



2
CIABATTA ROLLS



2
SMOKED TROUT
FILLETS



1 LB
SWEET POTATOES



1/2 lb
CABBAGE

KNICK KNACKS:



1 Tbsp
RED WINE
VINEGAR



1 Tbsp
SAMBAL OELEK



1/4 cup
MAYONNAISE



1 Tbsp
SUGAR

Did You Know?
This Southeast Asian hot sauce gets its flavor from red chile peppers and vinegar.



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1 Prepare & start the sweet potatoes:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the **sweet potatoes**; halve lengthwise, then cut crosswise into 1/2-inch-thick pieces. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer on one side of the sheet pan.
- ☐ Roast 13 to 15 minutes, or until slightly tender when pierced with a fork.
- ☐ Leaving the oven on, remove from the oven and flip the sweet potatoes.

2 Prepare the remaining ingredients:

- ☐ While the sweet potatoes roast, cut out and discard the core of the **cabbage**; thinly slice the leaves.
- ☐ Halve the **rolls**.

3 Make the slaw:

- ☐ While the sweet potatoes continue to roast, in a large bowl, combine the **sliced cabbage**, **sugar**, and **vinegar**; drizzle with olive oil and season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Flake & dress the fish:

- ☐ While the cabbage marinates, place the **fish** in a medium bowl; using two forks, flake into small pieces.
- ☐ Add the **mayonnaise** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be; stir to combine. Season with salt and pepper to taste.

5 Toast the rolls & finish the sweet potatoes:

- ☐ While the cabbage continues to marinate, place the **rolls** cut side up on the other side of the sheet pan of **roasted sweet potatoes**. Drizzle with olive oil; season with salt and pepper.
- ☐ Toast in the oven 6 to 8 minutes, or until the rolls are lightly browned and the sweet potatoes are tender when pierced with a fork.
- ☐ Remove from the oven and transfer the toasted rolls to a cutting board.

6 Serve your dish:

- ☐ Fill the **toasted rolls** with the **dressed fish** and some of the **slaw**. Cut the sandwiches in half.
- ☐ Serve the sandwiches with the **finished sweet potatoes** and **remaining slaw** on the side. Enjoy!

