

Shawarma-Spiced Cod & Arugula Salad

with Roasted Potatoes & Kohlrabi

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

Customized ingredients



2 Cod Fillets 

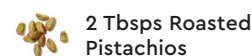
SWAPPED FOR:



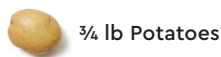
2 Skin-On Salmon Fillets 



2 Tbsps Dried Currants



2 Tbsps Roasted Pistachios



3/4 lb Potatoes



2 oz Arugula



1/2 oz Sweet Drop Peppers



1 tsp Whole Dried Oregano



1 Kohlrabi



1 Lemon



2 Tbsps Tahini



1 Tbsp Shawarma Spice Blend¹



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



12 11 7

SmartPoints® value per serving
(as packaged)

If you customized this recipe, your SmartPoints may differ from what's above.



Scan this barcode in your WW app to track SmartPoints (the barcode at left provides the standard recipe and the barcode at right provides the customized version). 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.

To learn more about WW and SmartPoints visit www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then cut crosswise into 1/2-inch pieces.
- Place the **currants** in a bowl; cover with hot water. Set aside to rehydrate at least 10 minutes.
- Quarter and deseed the **lemon**.
- In a bowl, combine the **tahini**, the **juice of 2 lemon wedges**, and **1 tablespoon of water**. Season with salt and pepper.
- Roughly chop the **pistachios**.



2 Roast the potatoes & kohlrabi

- Place the **potato rounds** and **kohlrabi pieces** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **oregano**. Toss to coat and arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the fish

- Once the vegetables have roasted about 10 minutes, pat the **fish** dry with paper towels. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned fish. Cook 2 to 3 minutes per side, or until browned and cooked through.*
- Turn off the heat.



4 CUSTOMIZED STEP 3 If you chose Salmon

- Once the vegetables have roasted about 10 minutes, pat the **fish** dry with paper towels. Season only on the skinless side with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.*
- Turn off the heat.

4 Make the salad & serve your dish

- Just before serving, in a large bowl, combine the **arugula**, **roasted potatoes and kohlrabi**, **rehydrated currants** (draining before adding), and the **juice of the remaining lemon wedges**. Drizzle with **olive oil** and season with salt and pepper; toss to combine.
- Taste, then season with salt and pepper if desired.
- Divide the **lemon tahini** between two dishes and spread into an even layer. Top with the **salad** and **cooked fish**. Garnish with the **peppers** and **chopped pistachios**. Enjoy!



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