

Baked Yuzu Kosho Salmon

with Roasted Butternut Squash,
Cabbage & Poblano

2 SERVINGS

⌚ 30-40 MINS

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Ingredients

 2 Skin-On Salmon Fillets

 1 Poblano Pepper

 1 Tbsp Yuzu Kosho

 1 Tbsp Everything Bagel Seasoning¹

 ¼ cup Panko Breadcrumbs

 ½ lb Red Cabbage

 1 Tbsp Vegetarian Ponzu Sauce

 ½ lb Diced Butternut Squash

 2 Scallions

 2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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¹. Poppy Seeds, White Sesame Seeds, Black Sesame Seeds, Dried Minced Garlic, Dried Minced Onion & Coarse Salt



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; large dice the leaves.
- Cut off and discard the root end of the **scallions**. Cut the white bottoms into 1-inch pieces, then thinly slice the hollow green tops, keeping them separate.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **yuzu kosho** and **mayonnaise**; season with salt and pepper.



2 Roast the vegetables

- Transfer the **squash, diced cabbage, prepared white bottoms of the scallions, and diced pepper** to a sheet pan. Drizzle with **2 teaspoons of olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Coat & roast the fish

- Meanwhile, pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a separate sheet pan, skin side down. Evenly top with **half the yuzu kosho mayo**, then the **breadcrumbs** (pressing lightly to adhere). Drizzle with **2 teaspoons of olive oil**.
- Roast 10 to 13 minutes, or until the breadcrumbs are browned and the fish is cooked through.* Remove from the oven.



4 Finish the vegetables & serve your dish

- Transfer the **roasted vegetables** to a large bowl.
- Add the **ponzu sauce** and **everything bagel seasoning**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **roasted fish** with the **finished vegetables**. Top the fish with the **remaining yuzu kosho mayo**. Garnish with the **sliced green tops of the scallions**. 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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