

Ingredients



2 Skin-On Salmon Fillets



1 Poblano Pepper



1 Tbsp Yuzu Kosho



1 Tbsp Everything Bagel Seasoning¹



¼ cup Panko Breadcrumbs



1/2 lb Red Cabbage



1 Tbsp Vegetarian Ponzu Sauce



1/2 lb Diced Butternut Squash



2 Scallions



2 Tbsps Mayonnaise



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

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"Alexa, find Blue Apron recipes."

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.



Coat & roast the fish

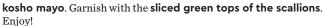
- Meanwhile, pat the fish dry with paper towels; season with salt and pepper on both sides.
- Transfer to a separate sheet pan, skin side down. Evenly top with half the yuzu kosho mayo, then the breadcrumbs (pressing lightly to adhere). Drizzle with 2 teaspoons of olive oil.



• 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





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

