

Seared Yellowtail & Roasted Pepper Aioli

with Spanish-Spiced Vegetables & Cilantro Sauce

WHY WE LOVE THIS DISH

Simply-seared yellowtail fillets are paired with a flavor-packed duo of potatoes and cauliflower—roasted with a blend of bold spices, then finished with punchy cilantro sauce, olives, and currants.

DEFINITION

A compound of “garlic” and “oil” in French and Catalan, aioli (at its simplest) is just that: a creamy emulsion of garlic and oil, often incorporating egg yolks, making it synonymous with mayonnaise. Here, we’re adding roasted peppers to the mix for smoky-sweet flavor.



PREMIUM

2 SERVINGS

🕒 35-45 MINS




Serve a bottle of Blue Apron wine with this symbol: Crisp & Tropical.
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Ingredients

 2 Yellowtail Fillets


 1 head Cauliflower

 ¾ lb Fingerling Potatoes

 1 clove Garlic

 1 bunch Chives

The fish may have some light to dark red coloring, which is natural and edible, providing a similar flavor and texture as the white flesh.

 1 bunch Parsley

 1 oz Sliced Roasted Red Peppers

 1 oz Pitted Niçoise Olives

 ¼ cup Cilantro Sauce

 1 Tbsp Sherry Vinegar

 2 Tbsps Mayonnaise

 2 Tbsps Sliced Roasted Almonds

 2 Tbsps Dried Currants

 1 Tbsp Spanish Spice Blend¹

 ½ oz Sweetie Drop Peppers

1. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

1 Prepare the ingredients & make the aioli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Halve the **potatoes** lengthwise.
- Roughly chop the **olives**.
- Finely chop the **roasted peppers**.
- Peel 1 clove of **garlic**; using a zester or small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise**, **chopped peppers**, and **as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.
- Thinly slice the **chives**.
- Roughly chop the **parsley** leaves and stems.



2 Roast the vegetables

- Line a sheet pan with foil.
- Transfer the **cauliflower florets** and **halved potatoes** to the sheet pan.
- Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until tender when pierced with a fork.
- Transfer to a large bowl.



3 Cook the fish

- Once the vegetables have roasted about 15 minutes, pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- 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 3 to 4 minutes per side, or until lightly browned and cooked through.* Turn off the heat.



4 Finish the vegetables & serve your dish

- To the bowl of **roasted vegetables**, add the **cilantro sauce**, **chopped olives**, **sweet drop peppers**, **vinegar**, **currants**, and **almonds**. Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked fish** with the **finished vegetables**. Top the fish with the **aioli**. Garnish with the **sliced chives** and **chopped parsley**. 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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