

Sheet Pan Pesto Salmon

with Roasted Vegetables

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**

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Ingredients

 2 Skin-On Salmon Fillets or 4 for 4 servings

 1 Lemon

 1/3 cup Basil Pesto

 1 lb Sweet Potatoes or 1 1/2 lbs for 4 servings

 1/4 cup Panko Breadcrumbs

 1 Tbsp Weeknight Hero Spice Blend¹

 1/2 lb Broccoli or 1 lb for 4 servings

 2 Tbsps Mayonnaise or 1/4 cup for 4 servings



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

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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line two sheet pans with foil.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into large florets.
- Medium dice the **sweet potatoes**.
- Transfer the vegetables to one sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**; toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Coat the fish

- Meanwhile, lightly coat the center of the remaining sheet pan with oil.
- In a bowl, combine the **pesto** and **mayonnaise**.
- Transfer **2/3 of the pesto mayo** or *half the pesto mayo if you're cooking 4 servings* to a separate bowl and set aside for serving.
- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- Transfer to the oiled portion of the sheet pan, skin side down. Evenly top with the **remaining pesto mayo** and enough of the **breadcrumbs** to coat (you may have extra breadcrumbs). Drizzle with **olive oil**.



3 Roast the fish

- Roast the **coated fish** 10 to 13 minutes or *12 to 15 minutes if you're cooking 4 servings*, or until the breadcrumbs are lightly browned and the fish is cooked through.*
- Remove from the oven.



4 Finish & serve your dish

- Meanwhile, halve the **lemon** crosswise; remove the seeds.
- To the bowl of **reserved pesto mayo**, add the **juice of 1 lemon half**; stir to combine. Taste, then season with salt and pepper if desired.
- Evenly top the **roasted vegetables** with the **juice of the remaining lemon half**.
- Serve the **roasted fish** with the **finished vegetables** and **pesto sauce**. 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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