

Ingredients



4 Skin-On Salmon Fillets



1 lb Sweet Potatoes



1/4 cup Mayonnaise



1/4 cup Panko Breadcrumbs



3 oz Radishes



1/3 cup Basil Pesto



1 lb Broccoli



1 Lemon



1 Tbsp Weeknight Hero Spice Blend¹



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

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Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- \bullet Quarter the radishes lengthwise.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into large florets.
- \bullet Large dice the $sweet\ potatoes.$
- Transfer the prepared vegetables to a sheet pan.
 Drizzle with olive oil and season with salt, pepper, and the spice blend; toss to coat. Arrange in an even layer.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

2 Coat the fish

- Meanwhile, lightly coat a separate sheet pan with oil.
- In a bowl, combine the **pesto** and **mayonnaise**.
- Place half the pesto mayo in a separate bowl; set aside for serving
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Place the **seasoned fish** on the oiled sheet pan, skin side down.
- Evenly top with the remaining pesto mayo and breadcrumbs (pressing gently to adhere). Season with salt and pepper and drizzle with olive oil.



For easier cleanup, line your sheet pans with foil.

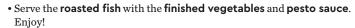
3 Roast the fish

- Roast the **coated** fish 12 to 15 minutes, 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.





Produced in a facility that processes crustacean shellfish,

