

# Sheet Pan Pesto Salmon

with Roasted Vegetables

4 SERVINGS

⌚ 35-45 MINS

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## 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 Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



## 1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Quarter the **radishes** lengthwise.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into large florets.
- 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.



For easier cleanup, line your sheet pans with foil.

## 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**.



## 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**.
- 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.

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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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