

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients

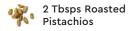




SWAPPED FOR:









3/4 lb Potatoes



1 Kohlrabi



1/2 oz Sweety Drop **Peppers**



1 tsp Whole Dried Oregano



2 oz Arugula



1 Lemon



2 Tbsps Tahini



1 Tbsp Shawarma Spice Blend¹









SmartPoints® value per serving (as packaged)

If you customized this recipe, your SmartPoints may differ from what's above.



CUSTOMIZED

Scan these barcodes in your WW app to track SmartPoints. Wine is not included in SmartPoints calculations.

To learn more about WW and SmartPoints visit ww.com.
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Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting SmartPoints? Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

Prepare the ingredients

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into ½-inch rounds.
- Cut off the top and bottom of the kohlrabi to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove



the green skin. Halve lengthwise; if present, remove the core, then cut crosswise into 1/4-inch pieces.

- Place the currants in a bowl; cover with hot water. Set aside to rehydrate at least 10 minutes.
- Roughly chop the pistachios.
- Quarter and deseed the lemon.
- In a bowl, combine the tahini, the juice of 2 lemon wedges, and 1 tablespoon of water. Season with salt and pepper.

2 Roast the potatoes & kohlrabi

- Place the potato rounds and kohlrabi pieces on a sheet pan.
- Drizzle with olive oil; season with salt, pepper, and the oregano. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook the fish

- Once the vegetables have roasted about 10 minutes, pat the fish dry with paper towels. Season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- 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 browned and cooked through.* Turn off the heat.



CUSTOMIZED STEP 3 If you chose Salmon

- Once the vegetables have roasted about 10 minutes, pat the fish dry with paper towels; season only on the skinless side with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.* Turn off the heat.

4 Make the salad & serve your dish

- Just before serving, in a large bowl, combine the arugula, roasted potatoes and kohlrabi, rehydrated currants (draining before adding), and the juice of the remaining lemon wedges. Drizzle with olive oil and season with salt and pepper; toss to combine.
- · Taste, then season with salt and pepper if desired.
- Divide the **lemon tahini** between two dishes and spread into an even layer. Top with the salad and cooked fish. Garnish with the chopped pistachios and peppers. Enjoy!

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

