

Shawarma-Spiced Tilapia

with Roasted Potato & Arugula Salad

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



 IF 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


 2 Tilapia Fillets 

SWAPPED FOR:

 2 Skin-On Salmon Fillets 

 2 Tbsps Dried Currants

 2 Tbsps Roasted Pistachios

 ¾ lb Potatoes

 1 Kohlrabi

 ½ oz Sweet Drop Peppers

 1 tsp Whole Dried Oregano

 2 oz Arugula

 1 Lemon

 2 Tbsps Tahini

 1 Tbsp Shawarma Spice Blend¹

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



12 11 7

SmartPoints® value per serving (as packaged)

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

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STANDARD RECIPE CUSTOMIZED

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

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¹. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

1 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 1/2-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.



4 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.