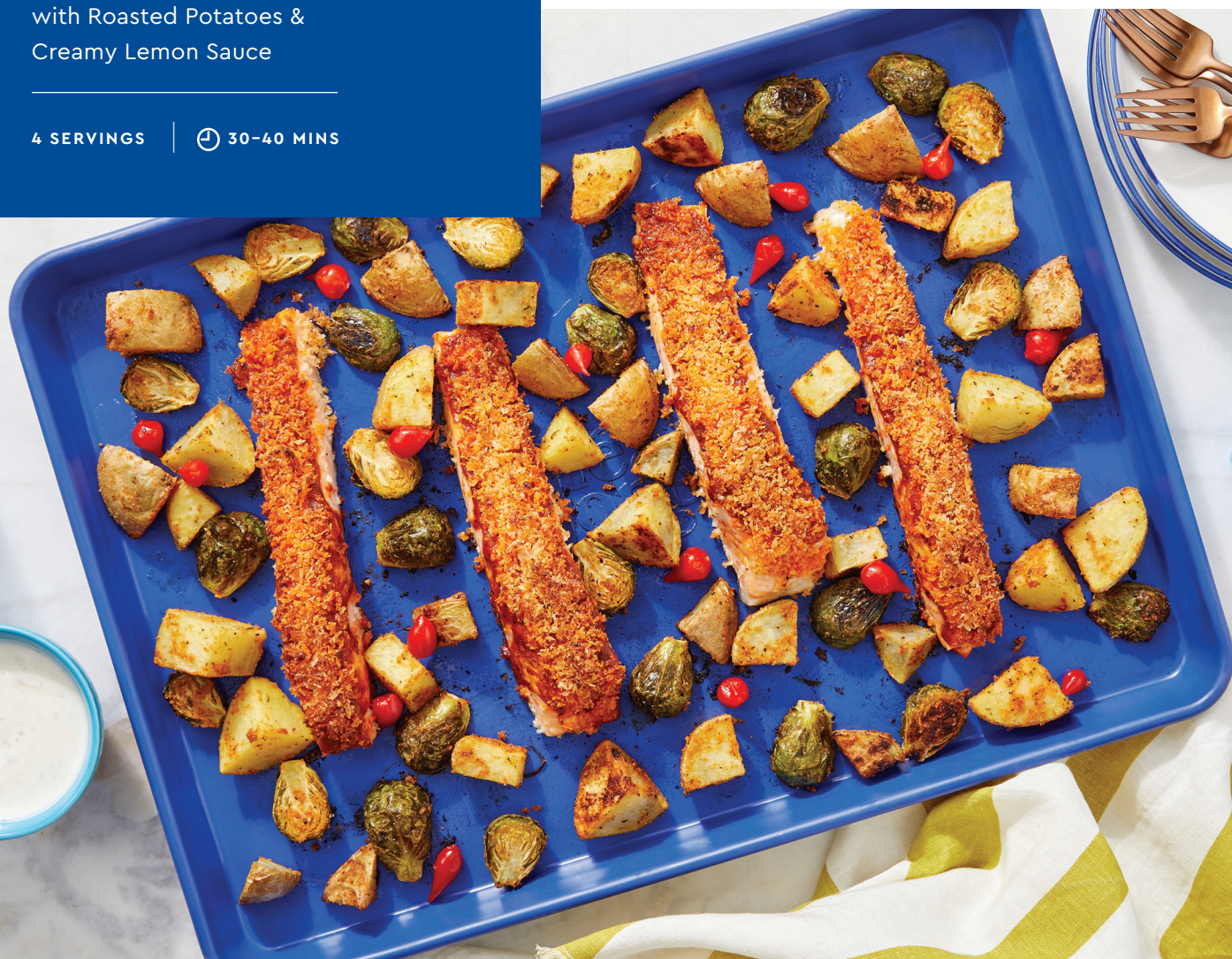


# Sheet Pan Smoky Salmon


with Roasted Potatoes & Creamy Lemon Sauce


4 SERVINGS | 30-40 MINS

 **Blue Apron**  
blueapron.com





## Ingredients

 4 Skin-On Salmon Fillets

 1 1/4 lbs Potatoes


 1 oz Butter


 1 Tbsp Smoky Spice Blend<sup>1</sup>

 1/4 cup Panko Breadcrumbs

 1 oz Sweet Drop Peppers

 1/4 cup Grated Parmesan Cheese

 1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>

 1/2 lb Brussels Sprouts

 1 Lemon

 1/2 cup Sour Cream



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



18 12 9

SmartPoints® value per serving  
(as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
2. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **weeknight hero spice blend**. Toss to coat and arrange in an even layer.
- Roast 24 to 26 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, in a medium bowl, combine the **breadcrumbs**, **parmesan**, and **1 tablespoon of olive oil**; season with salt and pepper.
- Melt the **butter** in a separate medium bowl in the microwave (or melt in a small pot on the stove, then transfer to a medium bowl). Stir in the **smoky spice blend**; season with salt and pepper.



## Step 2 continued:

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a separate sheet pan, skin side down. Evenly top with the **spiced butter**, then with the **breadcrumb mixture** (pressing gently to adhere). Drizzle with **olive oil**.

## 3 Roast the fish

- Roast the **coated fish** 12 to 15 minutes, or until the breadcrumbs are browned and the fish is cooked through.\*
- Remove from the oven.



## 4 Make the sauce & serve your dish

- Meanwhile, quarter and deseed the **lemon**.
- In a bowl, combine the **sour cream** and the **juice of 2 lemon wedges**. Season with salt and pepper.
- Evenly top the **roasted vegetables** with the **juice of the remaining lemon wedges**.
- Serve the **roasted fish** and **finished vegetables** with the **sauce** on the side. Garnish the vegetables with the **peppers**. Enjoy!



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