

Sheet Pan Salmon

with Green Goddess Potatoes & Arugula

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



2 Skin-On Salmon Fillets



1 oz Pitted Niçoise Olives



3 Tbsps Green Goddess Dressing



¾ lb Potatoes



2 Scallions



1 Tbsp Weeknight Hero Spice Blend¹



1 oz Sliced Roasted Red Peppers



2 oz Arugula



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



17 11 8

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. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & start the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Place on a sheet pan. Drizzle with **1 teaspoon of olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 6 minutes. Leaving the oven on, remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **olives**.
- Roughly chop the **peppers**.
- Thinly slice the **scallions**.
- Combine in a large bowl. Drizzle with **olive oil** and stir to combine.



3 Roast the fish

- 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).
- Carefully place on the other side of the sheet pan of **partially roasted potatoes**.
- Roast 10 to 13 minutes, or until the potatoes are tender when pierced with a fork and the fish is lightly browned and cooked through.*



4 Finish the vegetables & serve your dish

- To the bowl of **prepared olive-pepper mixture**, add the **arugula**, **roasted potatoes**, and **green goddess dressing**; season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **roasted fish** with the **finished vegetables**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

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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