# Steelhead Trout & Creamy Romesco

with Roasted Vegetables &
Brown Butter-Saffron Rice

## WHY WE LOVE THIS DISH

We're highlighting some bold, beloved flavors of Spanish cuisine, like the blend of paprika, cumin, and more that coats our trout fillets, the smoky romesco sauce spooned on top, and the aromatic saffron-infused rice served alongside.

## INGREDIENT IN FOCUS

Saffron is a premium spice originating from the saffron crocus flower. While typically expensive, just a small pinch is needed to lend its brilliant color and fragrant aroma, which is enhanced by boiling in hot water along with the rice.

**PREMIUM**

2 SERVINGS | 40–50 MINS

WINE PAIRING

Serve a bottle of Blue Apron wine with this symbol: Crisp & Fruity.
blueapron.com/wine

## Ingredients

- 2 Sustainably Sourced, Skin-On Steelhead Trout Fillets
- ½ cup Long Grain White Rice
- 1 head Cauliflower
- 1 Poblano Pepper
- 1 bunch Chives

- 1 pinch Saffron
- 2 Tbsps Crème Fraîche
- 1 oz Salted Butter
- 3 Tbsps Romesco Sauce[1]
- 1 Tbsp Sherry Vinegar

- 2 oz Dried Medjool Dates
- 1 oz Castelvetrano Olives
- ½ oz Sweety Drop Peppers
- 2 Tbsps Sliced Roasted Almonds
- 1 Tbsp Spanish Spice Blend[2]

1. contains almonds   2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon   Share your photos with #blueapron

## 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 out and discard the core of the **cauliflower**; cut into small florets.
- Pit and roughly chop the **olives**.
- Pit and roughly chop the **dates**.
- Slice the **chives** into ½-inch pieces.
- In a bowl, combine the **romesco sauce** and **crème fraîche**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then large dice. Thoroughly wash your hands immediately after handling.

## 2 Roast & finish the vegetables

- Line a sheet pan with foil.
- Place the **cauliflower florets** and **diced poblano pepper** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl; add the **chopped olives**, **chopped dates**, **sweety drop peppers**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.

## 3 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, **saffron**, **a big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

## 4 Cook the fish

- Meanwhile, pat the **fish** dry with paper towels; season with salt and pepper on both sides. Season only on the skinless side with enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle 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.*
- Transfer to two serving plates.
- Rinse and wipe out the pan.

## 5 Make the brown butter & serve your dish

- In the same pan, heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted). Turn off the heat.
- Transfer to the pot of **cooked rice**; stir to combine.
- Serve the **cooked fish** with the **finished rice** and **finished vegetables**. Top the fish with the **creamy romesco**. Garnish with the **sliced chives** and **almonds**. 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

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